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HOBART

JUN 18 1948

KITCHEN

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Mr. Gray
PATENT OFFICE

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DESIGN

MACHINES

HOBART MANUFACTURING COMPANY

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MODEL N-50 MIXER

U S PATENT OFFICE

Specifications

MOTOR: $\frac{1}{8}$ H. P. enclosed, split phase induction for A. C., shunt-wound for D. C., ventilated, equipped with cord and plug.

TRANSMISSION: 3-Speed selective transmission. Convenient shift handle mounted near "OFF" and "ON" switch.

SPEEDS:

	Beater	Attachment
1 Low	139	61
2. Intermediate	285	125
3 High	591	259

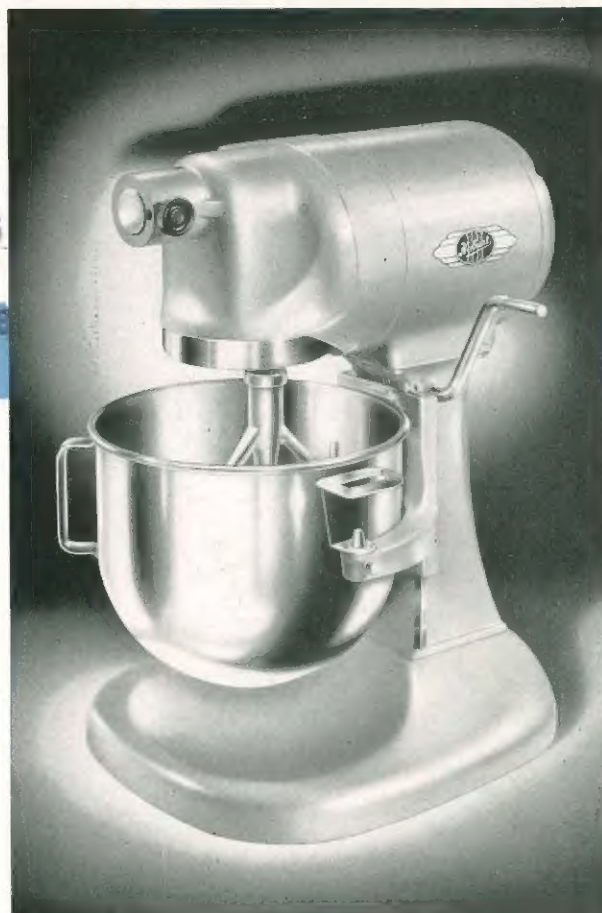
BOWL AND BEATERS: Bowl is 5-quart capacity, heavily tinned steel. Locks at top and bottom of lift travel, which is controlled by convenient hand lever.

ATTACHMENTS: Mixer is equipped with No. 10 taper hub. Attachments listed below, at the right, may be used.

FINISH: Standard Hobart Gray.

STANDARD EQUIPMENT: One 5-quart bowl, one "B" flat beater, one "D" wire loop whip.

DIMENSIONS: Height 17", Base $10\frac{3}{8}$ x $12\frac{1}{4}$ ", Net weight 39 lbs., Shipping Weight 42 lbs.



Five quart food mixer

The Hobart Model N-50 has the same planetary action used on larger Hobart commercial mixers. It is adaptable either for laboratory or test use—or for any small kitchen requirements. The beater or whip reaches every part of the batch, rotating on its axis opposite to the direction in which it moves around the bowl.

The Hobart planetary action accounts for the thorough blending, mixing, and aerating of all ingredients, resulting in consistent, predictable results in the finished product.

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DESIGN DIVISION

ATTACHMENTS

(No. 10 Taper Hub)

Meat and Food Chopper
Vegetable and Fruit Slicer
Fine and Coarse Shredder Plate
Ice Chipping Plate
Soup Strainer and Colander
Ice Jacket
Oil Dropper
Pouring Chute
Bowl Splash Cover
Dough Hook
Pastry Knife

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Model N-50 Attachments

Due to present unusual conditions it is not possible to guarantee delivery on any of these attachments. Orders for attachments should be taken subject to the Manufacturer's ability to make delivery.



MIXING BOWL

This seamless Mixing Bowl is pressed from sheet steel, and is heavily tinned. The bottom is indented so the bowl will stand on the table and also handle small quantities of food, if desired. Mixing takes place in rounded bottom portion. Easy to clean.



WIRE WHIP

A cluster of wires for whipping or lightly beating cream, mayonnaise, eggs, meringues, boiled icings, kisses, angel food and sponge cakes, fruit whips, etc.



FLAT BEATER

Both revolves and rotates in the Bowl, giving a compound action which thoroughly blends and mixes all ingredients. Beats batters for butter and egg cakes; creams butter and sugar; mashes potatoes; mixes meat loaf; creams cheese; prepares uncooked icings; beats fudge, etc.



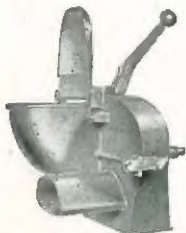
PASTRY KNIFE

Cuts butter or shortening into flour for pies, biscuits, short-cakes, pastry shells, etc. Time for pie crust, two minutes. Assures perfect blending of fat and flour for light, airy biscuits and rich flaky pie crust.



DOUGH HOOK

Mixes and kneads doughs of all kinds for breads, rolls, coffee cakes, etc. Thoroughly blends ingredients, which means superior flavor and lightness.



VEGETABLE SLICER

Slices potatoes, carrots, cabbage, cucumbers and other vegetables; also nuts, hard citron, apples and all firm fruits. Knives are instantly adjustable without use of tools to make the slices as thin or as thick as desired. Works with lightning speed.



SHREDDER PLATES

Coarse plate is for shredding turnips, nuts and firm non-fibrous vegetables for salads, and garnishings; for making "strawstack" potatoes. Fine plate is used as a grater for cheese, chocolate, cocoanut, carrot salad, potato pancakes, etc. Operates in the Vegetable Slicer Housing.



ICE CHIPPING PLATE

This plate is used for chipping ice, for chilling drinks, salads, fruits, etc. The ice is chipped to small pieces of uniform size.



COLANDER, SIEVE AND ROLLER SET

Makes pumpkin pie filler, apple, cranberry and other sauces. Removes skins and seeds from fruit for ice cream, ices, jams and jellies, and the fibre from purees, and soups. Roller presses pulp through the meshes. Removable bottoms and rollers are easily cleaned.



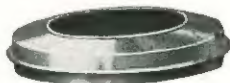
POURING CHUTE

Used in connection with Vegetable Slicer, Ice Chipping and Shredder Plates to carry materials into Bowl below. Also clamps to Bowl for convenience in adding flour, sugar and other ingredients when making cake, rolls, muffins, waffle or cookie batters.



ICE OR HOT WATER JACKET

Filled with cold water or chipped ice, this jacket is used to cool the Bowl in beating candy, whipping cream, blending mayonnaise, etc.,—with hot water for marshmallow icings, mashed potatoes, etc. Used as receptacle under Colander, Sieve and Roller Set.



SPLASH COVER

The Splash Cover fits both the Mixing Bowl and the Colander, Sieve and Roller Set. Used to prevent splashing when Beater, Whip, or Rollers are in action and the mixture has a tendency to splash.



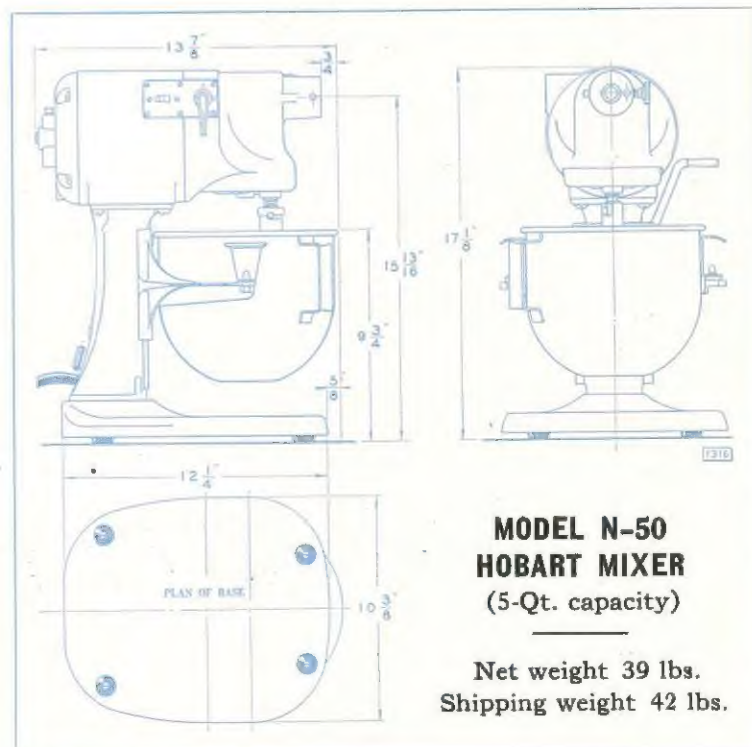
FOOD CHOPPER SET

Chops or cuts meats, raw or cooked, for sausage, hamburger steak, stuffing for fowl, sandwich spreads, etc.—also nuts, raisins, dates, lemon and orange peel, etc. for salads, candies, cake fillers or toppings. It crumbs dry bread or crackers.



OIL DROPPER

Attach above the Bowl when mixing mayonnaise or other dressing. Adjustable faucet regulates flow of oil so it may be added at exactly the proper rate. Also used for adding liquid to cake batters, syrup to boiled icings, etc. Capacity one quart.



**MODEL N-50
HOBART MIXER
(5-Qt. capacity)**

Net weight 39 lbs.
Shipping weight 42 lbs.

HOBART

MODEL A-200 MIXER

Specifications

MOTOR: $\frac{1}{3}$ H. P., ball-bearing, grease-packed, ventilated, drip-proof, Hobart-built and designed for this machine.

TRANSMISSION: The gears are constantly in mesh in a special lubricant, assuring extremely quiet operation and long life. Transmission gears are of heat treated alloy steel, accurately machined. All bearings are ball bearings. A hardened steel worm and special worm wheel transmit power from the motor to the transmission. Both are mounted with shock absorbers to counteract any sudden strain or shock.

SPEEDS: The Mixer has three speeds as follows:

	Attachment	Beater
1. Low	61 R. P. M.	107 R. P. M.
2. Intermediate	113 R. P. M.	198 R. P. M.
3. High	205 R. P. M.	361 R. P. M.

BOWL: 20-quart capacity, of heavily tinned steel with handles and lugs electrically welded in place. A hand lever, mounted on the machine column, raises and lowers the bowl holder and bowl. Bowl locks automatically at top and bottom of lift travel. Bowl lift is adjustable to assure proper clearance between bowl and beater.

ATTACHMENTS: The Mixer carries the No. 12 taper hub and any attachment listed with that size taper hub can be used.

FINISH: The Mixer is finished in Hobart Gray, attractively striped.

STANDARD EQUIPMENT: Consists of the Mixer Unit with one 20-quart Bowl, one Flat "B" Beater and one "D" Wire Loop Whip.

NET WEIGHT: 175 pounds. Domestic shipping weight, 231 pounds.

ATTACHMENTS (No. 12 Taper Hub)

Meat and Food Chopper
9" Vegetable and Fruit Slicer
Shredder Plates, $\frac{5}{8}$ " and $\frac{3}{16}$ "
Julienne Plate
Grater Plate
French Fry Plate
Soup Strainer and Colander
Ice and Hot Water Jacket
Oil Dropper
Coffee and Spice Grinder
Juice Extractor—Type D
Knife and Tool Sharpener
Bowl Extension Rim
Bowl Splash Cover

No. 10 Taper Hub Attachments may be used with Attachment Adapter. (See Price on Adapter).

RETURN TO DESIGN DIV.



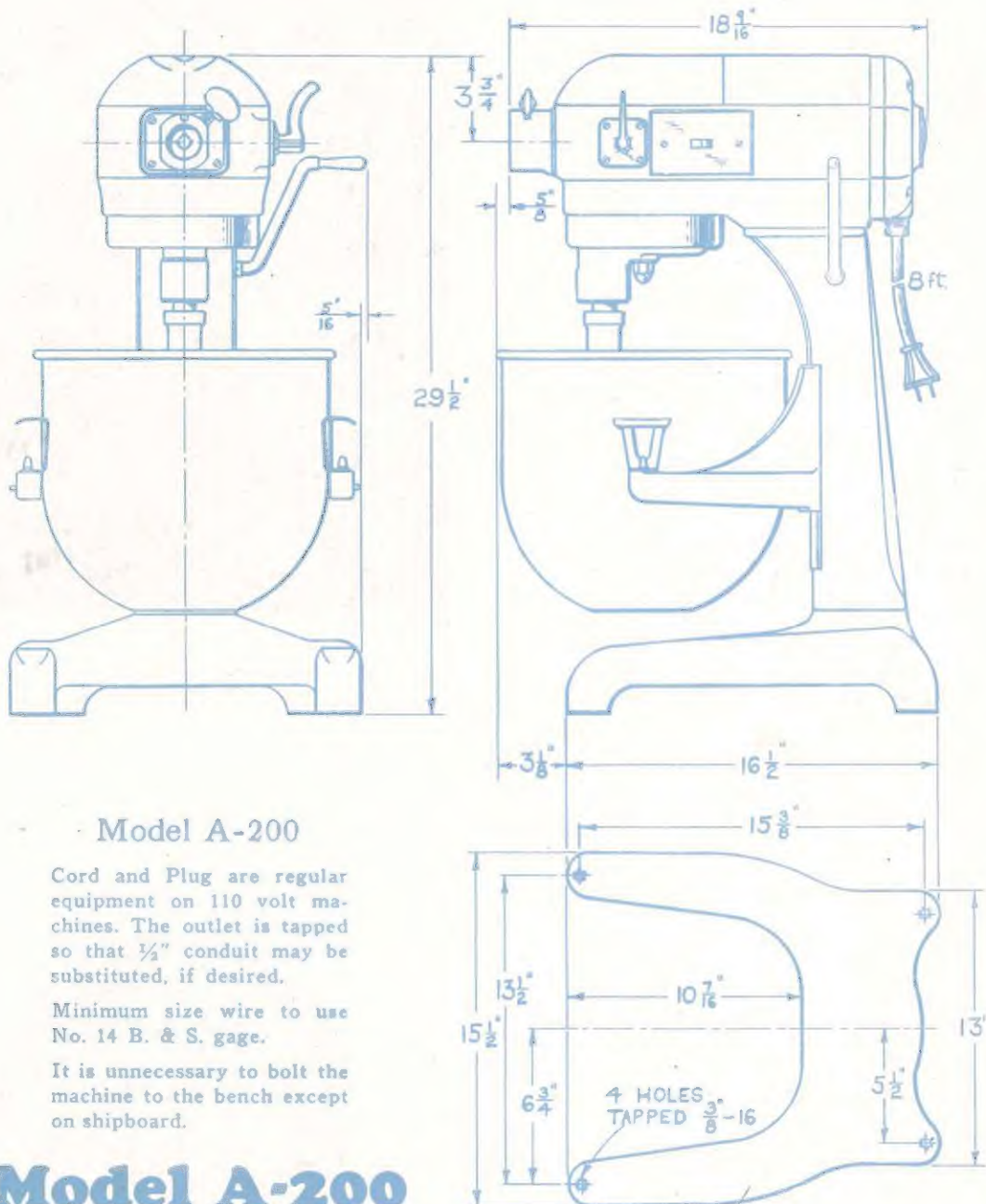
Greater utility

As an all-purpose, combination light and heavy duty bench-type mixer, the Model A-200 will operate a wide range of practical attachments. It is popular because of its ability to fulfill both kitchen and bake shop requirements.



Because of Hobart Planetary Action, the beater or whip reaches into every portion of the batch, rotating on its axis opposite to the direction in which it moves around the bowl. This precise, uniform mixing action accounts for the thorough blending, mixing and aerating of all ingredients in the bowl, and for the consistent, predictable results of the finished product.

DETAILS and DIMENSIONS MODEL A-200



HOBART

MODEL S-601 MIXER

Specifications

MOTOR—1 H. P., Hobart-built, ventilated, splash-proof, grease-packed ball bearings.

TRANSMISSION—Sliding gear transmission with heat treated steel gears and shafts.

LUBRICATION—Circulating type, furnishing complete lubrication to all parts from attachment hub to clutch mechanism. Flush type visible oil gauge.

CLUTCH—Multiple disc type—50 square inches of clutching surface.

SWITCH—Thermal overload switch—push button type—mounted on motor.

BOWL AND BEATERS—Bowl, 60-quart capacity, of heavily tinned steel with handles and lugs electrically welded in place. 30-quart equipment with adapter is also available for this machine. Bowls are raised to the operating position by means of a rack and pinion lift that is self-locking in any position. A full line of beaters and whips available for a wide variety of operations.

SPEEDS (in R. P. M.)	Attachment	Beater
1. Low	78	86
2. Intermediate	142	157
3. High	239	265

ATTACHMENTS—This model carries the Hobart standard No. 12 taper attachment hub, and any No. 12 size attachments can be used on this machine. A full line of such attachments is available.

FINISH—Hobart Gray, attractively trimmed.

STANDARD EQUIPMENT—Consists of the Mixer Unit with one 60-Qt. Bowl, one "B" Flat Beater, and one "D" Wire Loop Whip.

ATTACHMENTS

(No. 12 Taper Hub)

Meat and Food Chopper
Vegetable and Fruit Slicer—9"
 $\frac{3}{8}$ " and $\frac{1}{4}$ " Shredder Plates
Julienne Plate
Grater Plate
French Fry Plate
Soup Strainer and Colander
Oil Dropper—2 Gallons
Coffee and Spice Grinder
Juice Extractor—Type D
Knife and Tool Sharpener
Jacket for 30-quart Bowl
Bowl Extension Rim
Bowl Splash Cover

No. 10 Taper Hub Attachments may be used with Attachment Adapter. (See Price on Adapter).



60 qt. general purpose mixer

Fast, sturdy and convenient—its speed enables the operator to meet rush demands. Its sturdy construction is the best assurance of long life and low maintenance cost.

It will mash 45 pounds of potatoes in a single batch, and fluff them to a lightness and whiteness that will please all patrons. Bread or roll doughs can be prepared in batches up to approximately 80 pounds.

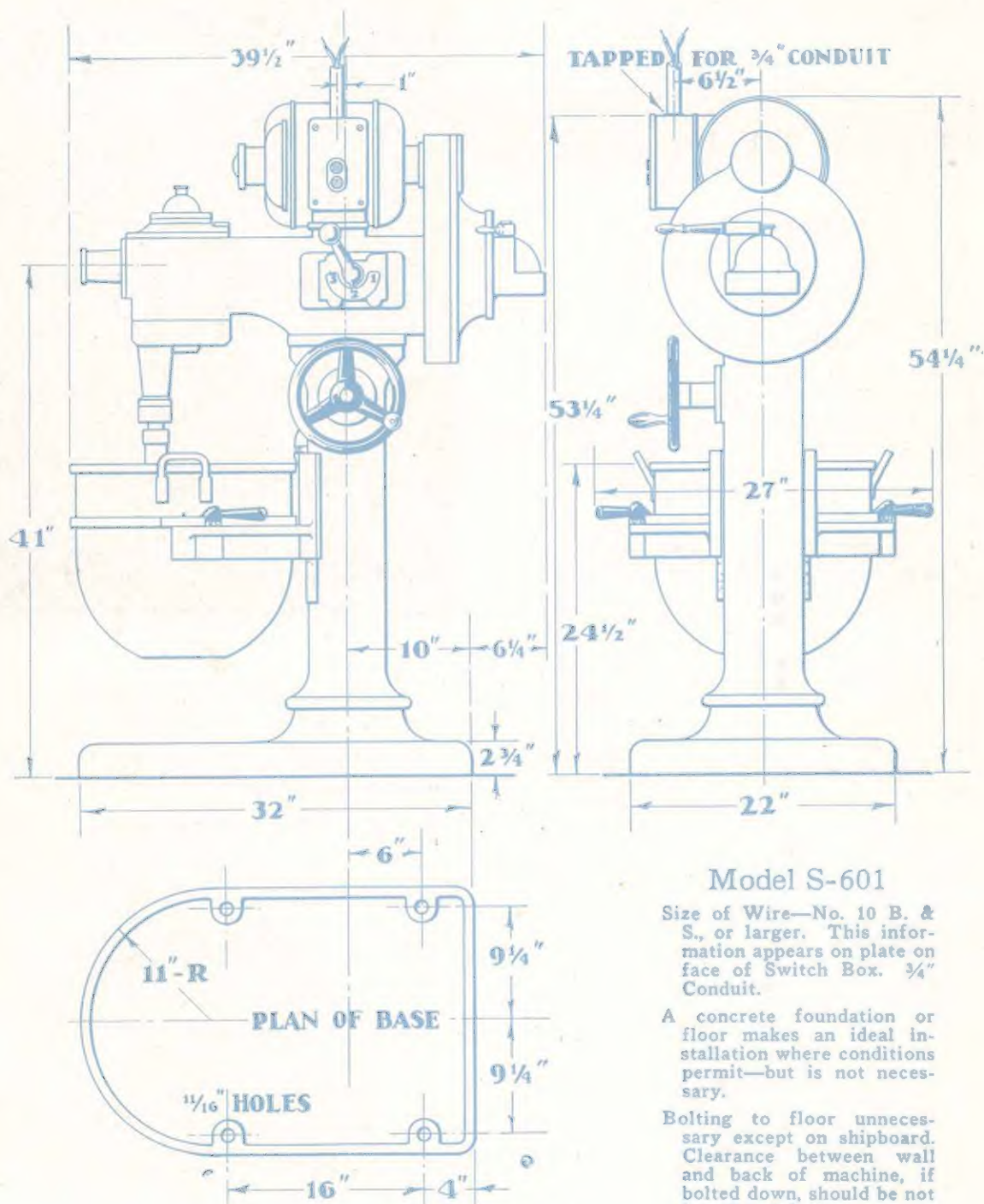


The beater or whip reaches every portion of the batch, rotating on its axis opposite to the direction in which it moves around the bowl.

Known as *Hobart Planetary Action*, this precise, uniform mixing action accounts for the thorough blending, mixing and aerating of all ingredients in the bowl as well as for consistent, predictable results in the finished product.

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DETAILS and DIMENSIONS MODEL S-601



Model S-601

Size of Wire—No. 10 B. & S., or larger. This information appears on plate on face of Switch Box. $\frac{3}{4}"$ Conduit.

A concrete foundation or floor makes an ideal installation where conditions permit—but is not necessary.

Bolting to floor unnecessary except on shipboard. Clearance between wall and back of machine, if bolted down, should be not less than 8 inches.

Net Weight—680 lbs.
Domestic Shipping Weight—820 lbs.

HOBART

MODEL M-800 MIXER

Specifications

MOTOR: 2 H. P., Hobart-built, ball bearing, ventilated, drip-proof.

TRANSMISSION: Ball bearing, 4 speed selective sliding gear type, with hardened gears running in oil.

CLUTCH: Improved multiple disc type, alternate steel and Raybestos discs and plates, 170 square inch clutching surface. Three heavy duty rocker arm and spring cartridge pressure units, operated by hardened steel shifting cone. Clutch and main drive gear run in oil.

SWITCH: Thermal overload, push button type, mounted on motor.

BOWLS AND BEATERS: Bowl, 80-quart capacity, heavily tinned steel, with handles, bands and lugs electrically welded. 40 and 30-quart bowls and beaters may be used (adapter required). 100-quart bowl may also be obtained, but uses standard 80-quart beaters and whips. Bowls are raised or lowered by means of an enclosed rack and pinion lift, self-locking in any position. Spring cushioned feature of lift protects mechanism from shock. New type dolly is self-centering under bowls, due to improved base design. A full line of beaters and whips may be purchased for a wide variety of operations.

SPEEDS (in R. P. M.)	Beater	Attachment
1. Low	56	61
2. Low Intermediate	98	108
3. High Intermediate	181	200
4. High	323	350

ATTACHMENTS: The M-800 is equipped with the Hobart standard No. 22 taper attachment hub—and any No. 22 size attachments listed below may be used.

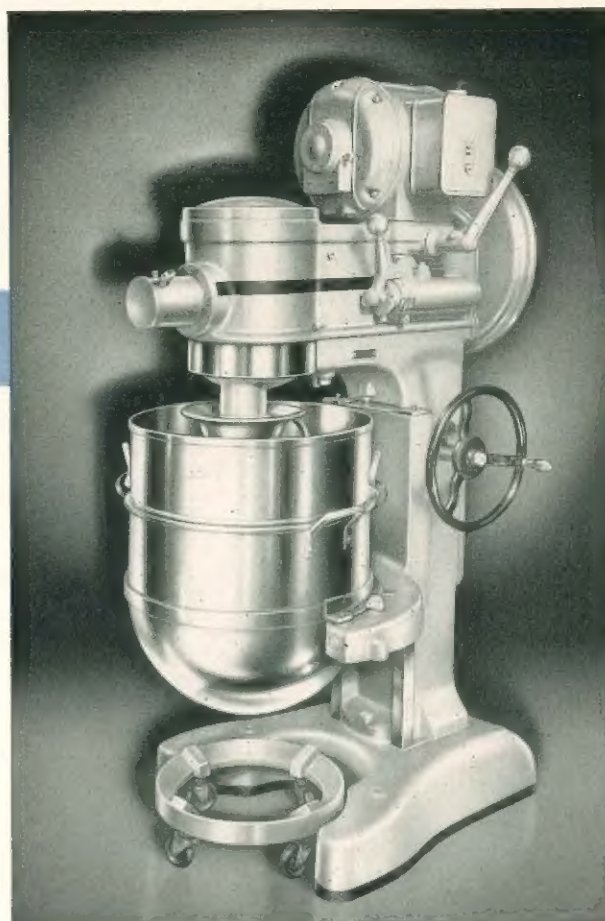
FINISH: Hobart Gray, attractively striped.

STANDARD EQUIPMENT: Consists of the mixer unit with one 80-quart bowl, one "B" flat beater and one "C" wing whip.

ATTACHMENTS (No. 22 Taper Hub)

Meat and Food Chopper
Vegetable and Fruit Slicer—9"
Shredder Plates $\frac{5}{16}$ " and $\frac{3}{16}$ "
Julienne Plate
Oil Dropper—6 Gallons
Coffee and Spice Grinder
Juice Extractor—Type "D"
Knife and Tool Sharpener
Jacket for 40 and 30-quart Bowls
Bowl Extension Rim for 80-quart Bowl
Bowl Splash Cover
Bowl Truck or Dolly

100-Qt. Bowl uses regular 80-Qt. Beaters.



*Four speed
all-purpose mixer*

80 QUART CAPACITY

The Model M-800 all-purpose mixer is built for long, continuous and grueling service. Its base is designed for self-centering the low, balanced, 4-caster bowl dolly. Shape of bowl yoke makes cleaning easy. Bowl travel is increased, providing additional clearance for removal of beaters. The mixer has a new style center or planetary shaft, spiral bevel gear and pinion, and helical reduction gears—all carried by oversize ball bearings. The multiple disc type clutch has been further improved to provide still more power.

This mixer is designed to meet the needs of experienced kitchen and bakery operators whose requirements include full capacity, convenience, thoroughness and flexibility in mixer operation.

The new first and second rates of speed provide ideal stages for introducing ingredients—even when handling delicate products.

With 30, 40, 80 and 100-quart bowls, a variety of beaters and whips and a large assortment of attachments, the M-800 is perfectly adapted to the many operations required in commercial kitchens and bakeries. The M-800 has been designed to provide improved operation on bread or roll dough, in mashing potatoes or mixing a variety of food products.

HOBART

ATTACHMENTS FOR MIXERS AND FOOD CUTTERS

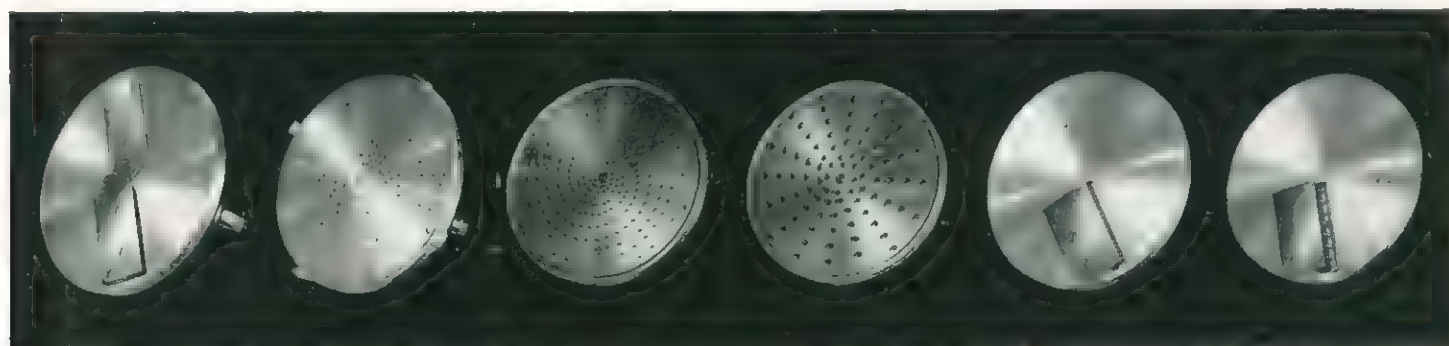
9" VEGETABLE SLICER...

One of the most useful Hobart Attachments is the Vegetable Slicer. In many kitchens it will more than double the utility of the Mixer or Food Cutter.

Its uses are many and varied: cutting cabbage for salads and cole slaw . . . slicing potatoes ranging in thickness from that of a potato chip to approximately $\frac{1}{4}$ " . . . slicing nuts, bananas, cucumbers, celery and other vegetables and fruits . . . shredding or grating cheese, raw carrots, beets, nuts, etc. . . cutting julienne or shoe string potatoes.

Fast, clean, uniform cutting is assured, for material is cut on the downward stroke only. The front of the Vegetable Slicer is hinged at one side, and can be swung aside or removed, permitting adjustment of slicer knives, changing of plates, and cleaning of the attachment to be done quickly and easily.

Tubular front is needed when cutting at right angles to direction plate. →



Slicer Plate

Grater Plate

$\frac{1}{8}$ " Shredder Plate

$\frac{1}{16}$ " Shredder Plate

Julienne Plate

French Fry Plate



MEAT AND FOOD CHOPPER...

Substantial reduction of waste in the form of meat and food scraps that can be turned into croquettes, meat patties, sausage, etc. is assured by the use of the Hobart Meat and Food Chopper. No kitchen should be without this important attachment.

Protective cylinder is Hobart-designed, rifled type, fitted with a deep-fluted worm.

This combination increases the cutting speed, at the same time reducing the pressure required for feeding. There is no crushing or mashing of the meat . . . it is cut with all its natural color and flavor retained.

The chopper is approved by Underwriters' Laboratories and meets their exacting safety requirements.

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ATTACHMENTS FOR HOBART MIXERS AND FOOD CUTTERS

A wide selection of practical attachments serves as a staff of hard-working, capable assistants to *Hobart Food Machines* . . . increasing their remarkably broad range of usefulness.

The construction and operation of these *Attachments* must be given the same thoughtful consideration as the machines themselves,

since it is just as necessary for them to do better work as it is for the machines to perform their major tasks in a superior way.

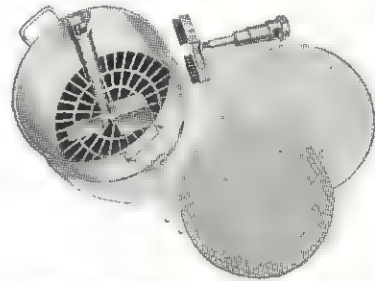
Every *Hobart Attachment* meets a definite need . . . is practical . . . and is guaranteed just as fully as the highest priced machine in the Hobart Line.



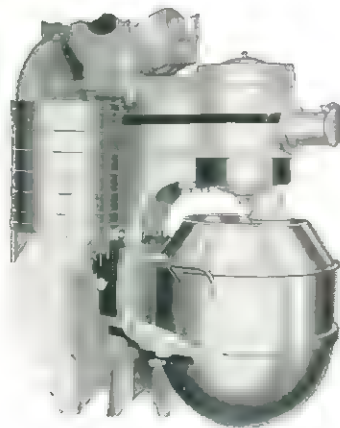
Coffee and Spice Grinder

It is almost as important that coffee be ground *fresh*, in the right grade of grind for method of making, as it is to have quality coffee, freshly roasted, in the first place. An entire meal is frequently judged by the coffee served . . . and nothing ruins a meal more quickly than "drab" tasteless coffee. A Hobart Coffee Mill Attachment (above) assures good cup quality at all times.

Soup Strainer (right) is used for making cream of tomato, cream of corn, split pea and similar soups. The Colander is used for making cranberry sauce, applesauce, etc. It substantially reduces labor of preparing strained foods, at the same time making a better product. Jacket for mixer bowl can be used to receive materials from strainer and colander.

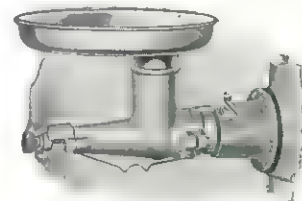


Soup Strainer and Colander



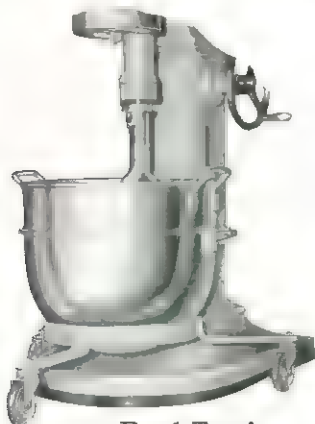
Oil Dropper, Bowl Splash Cover

To make mayonnaise, the Oil Dropper (above) is used to discharge the oil into the mix at a proper rate of flow. The Splash Cover is desirable in some mixing operations, and can be furnished for various sizes of mixer bowls.



Juice Extractor
Type "D"

The Type "D" Juicer (above) grinds the whole fruit—rind and pulp included. The juice, together with desired portion of pulp, are discharged through removable screen in bottom of cylinder. Diluted three to five times with water, it makes a delicious drink. This attachment also used by many hospitals for extracting juices from beef and liver.



Bowl Truck

The light, easy running, steel frame, rubber-tired bowl truck (left) eliminates carrying of bowls from large, floor-type mixers, and in many other ways, greatly facilitates the handling of bowls in the kitchen or bake shop.

Special bowl truck or dolly for Model M-800 Mixer is illustrated on specification sheet for that model.

A special stone, selected for its fine grain and free cutting, is used in the Sharpener (below) for sharpening knives, cleavers and other tools.



Knife and Tool
Sharpener

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HOBART

MODEL 84141 FOOD CUTTER

Specifications

MOTOR: $\frac{1}{3}$ H. P., ball bearing Hobart-built motor, ventilated, drip-proof.

BOWL: The bowl is $14\frac{5}{16}$ " in diameter inside measurement. It is made of machined cast iron, and is easily removable.

BOWL GUARD: The bowl guard is arranged to lift back over the motor when raised, making it possible to install this Cutter near a wall. The guard or cover may be raised or lifted off when cleaning the machine. Guard is interlocked with the switch so that it can not be raised with the switch in the "ON" position. Motor cannot be started until cover is locked down.

KNIVES: The knives are made of special cutlery steel. The leading knife is beveled on one side only, and is formed to bring the cutting edge definitely in advance of the knife itself. The follower knife is sharpened in the usual manner. The two knives are held on a spool and so clamped and held in place that they can be removed from the driving shaft without losing their adjustment.

ATTACHMENTS: The attachment hub on this Cutter takes all of the Hobart standard No. 12 attachments. The attachment drive has a speed of 170 R. P. M.

FINISH: The machine is finished in Hobart Gray with attractive monogram.

FLOOR PEDESTAL: Floor Pedestal 30" high is available. To include, specify Model 84141-P. When the Pedestal is not specified, the Cutter is furnished for bench use.

ATTACHMENTS (No. 12 Taper Hub)

Meat and Food Chopper
Vegetable, Fruit and Nut Slicer, 9"
 $\frac{3}{8}$ " and $\frac{1}{8}$ " shredder plates
Julienne Plate
Grater Plate
French Fry Plate
Coffee and Spice Grinder
Juice Extractor—Type "D"
Knife and Tool Sharpener

9" VEGETABLE AND FRUIT SLICER

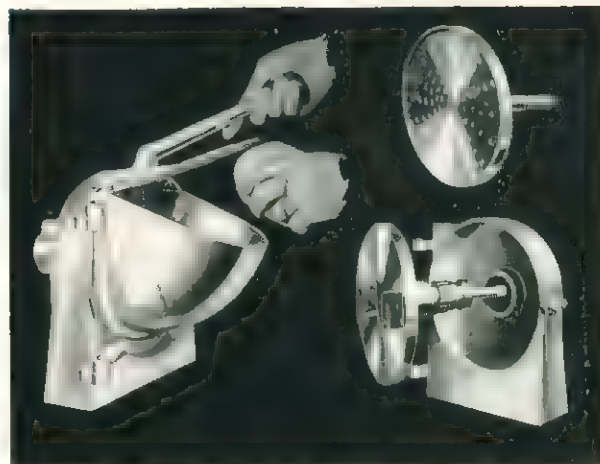
One of the most useful Hobart attachments is the Vegetable Slicer. In many kitchens it will more than double the utility of the food cutter or mixer units.

Because the slicer plate can be interchanged with a grater, Julienne, French Fry and two different shredder plates, this attachment not only cuts cabbage for cole slaw and salads . . . slices potatoes ranging in thickness from that of a potato chip to approximately $\frac{1}{4}$ " . . . slices nuts, bananas, cucumbers, celery and other vegetables and fruits, but also grates cheese . . . cuts Julienne or French Fry potatoes . . . shreds raw carrots, beets, nuts, etc.

Fast, clean, uniform cutting is assured because the food is cut on the downward stroke only. The front of the Vegetable Slicer is hinged at one side and can be swung aside or removed, permitting adjustment of slicer knives or changing of plates. The hopper front (illustrated) may be readily replaced with a tubular front when necessary to cut at right angle to the plate, as in the case of celery.

Quick and easy cleaning is made possible by the design of the attachment.

Standard equipment comprises the hopper front, adjustable slicer plate and back housing.



(Slicer and Shredder Plates Quickly Interchanged)

(The model illustrated includes attachment hub. Also available is the Model 8141 without attachment hub. Pedestal and attachments are extra equipment.)

Saves time... Adds variety

Cutting large quantities of vegetables, raw and cooked meats, canned and fresh fruits, nuts, dates, figs and other foods is a matter of seconds with a Hobart Food Cutter.

It is constructed with a Hobart-built ball bearing motor, knives specially shaped for efficient handling of all foods and fully enclosed working parts. The bowl, knife guard and comb are readily removable for cleaning.

Safety of operation is assured by an interlocking device which prevents the operation of the motor while the knives are exposed.

Food waste is reduced through the ability of this machine to make use of "ends" and "left-overs" which otherwise would be thrown away.

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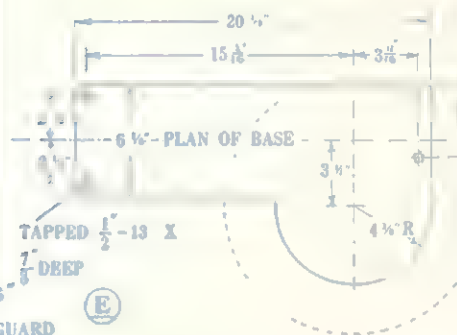
DETAILS and DIMENSIONS MODEL 84141-P

Model 84141-P

A—Cord and plug are regular equipment, but outlet is tapped so that $\frac{1}{2}$ " conduit may be substituted. Use No. 14 B. & S. or larger.

B—If machine is placed on table or shelf allow $7\frac{1}{4}$ " or more between center and wall.

C—Leave 9" or more between machine and wall to permit



opening front of slicer attachment.

D— $27\frac{1}{4}$ " is the overall length of the machine without attachment drive.

E—It is unnecessary to bolt machine to bench, except on shipboard.

F—Swinging Shelf is used with the pedestal unit only.

Net Weight Model 84141—178 lbs.
Domestic Shipping Weight—204 lbs.
Net Weight Floor Pedestal and Adapter—110 lbs.
Domestic Shipping Weight—160 lbs.

HOBART

MODEL T-215-GAP FOOD CUTTER

Specifications

MOTOR: $\frac{3}{4}$ H. P., Hobart-built motor is ball bearing, drip-proof and ventilated.

BOWL: The bowl is 15" in diameter. It is made of machined cast-iron, treated. It is removable without loosening any nuts or screws.

BOWL GUARD: The bowl guard is cast iron, carefully fitted to the top of the bowl. It can be lifted for removing material from the bowl or for inspection of the knives, and can be entirely removed for cleaning. It is so interlocked with the switch, that it cannot be lifted with the switch in the "ON" position.

KNIVES: The knives are made of special cutlery steel. The leading knife is beveled on one side only, and is formed to bring the cutting edge definitely in advance of the knife itself. The follower knife is sharpened in the usual manner. The two knives are held on a spool and so clamped and held in place that they can be removed from the driving shaft without losing their adjustment.

PROTECTIVE LOCK AND SWITCH: The switch is so interlocked with the knife guard that the motor cannot be started with the guard in the raised position and the guard cannot be raised with the switch in the "ON" position.

ATTACHMENTS: This machine takes the standard No. 12 taper attachments. The speed of rotation of the attachment drive is 250 R. P. M. A full line of attachments is available for this machine.

FINISH: This machine is finished in Hobart Gray with attractive monogram.

FLOOR PEDESTAL: Fitted and adapted to base of machine to form single unit. When Pedestal is not specified machine will be furnished for Bench use.

ATTACHMENTS (No. 12 Taper Hub)

Meat and Food Chopper
Vegetable, Fruit and Nut Slicer—9"
Shredder Plates— $\frac{5}{8}$ " and $\frac{3}{16}$ "
Julienne Plate
Grater Plate
French Fry Plate
Coffee and Spice Grinder
Juice Extractor—Type "D"
Knife and Tool Sharpener



(The model illustrated includes attachment hub and floor pedestal. The Model T-215-GA is equipped with attachment hub, but not floor pedestal. The Model T-215 carries neither attachment hub nor floor pedestal. Meat chopper attachment shown is extra equipment.)

High speed food cutting

A machine that will handle unusually large quantities of food—cutting it with unbelievable speed and uniformity, and enhancing its appearance at the same time.

In addition to performing the cutting operations involved in the preparation of soup stock, vegetables, relishes, salads and desserts, this unit will operate standard Hobart Attachments that play an important part in the economical preparation of a variety of foods.

Designed for heavy-duty service, and built to Hobart exacting standards, the Model T-215-GAP cuts fast, clean and uniformly—assuring desirable results.

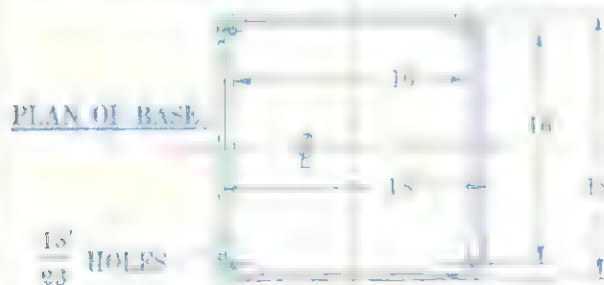
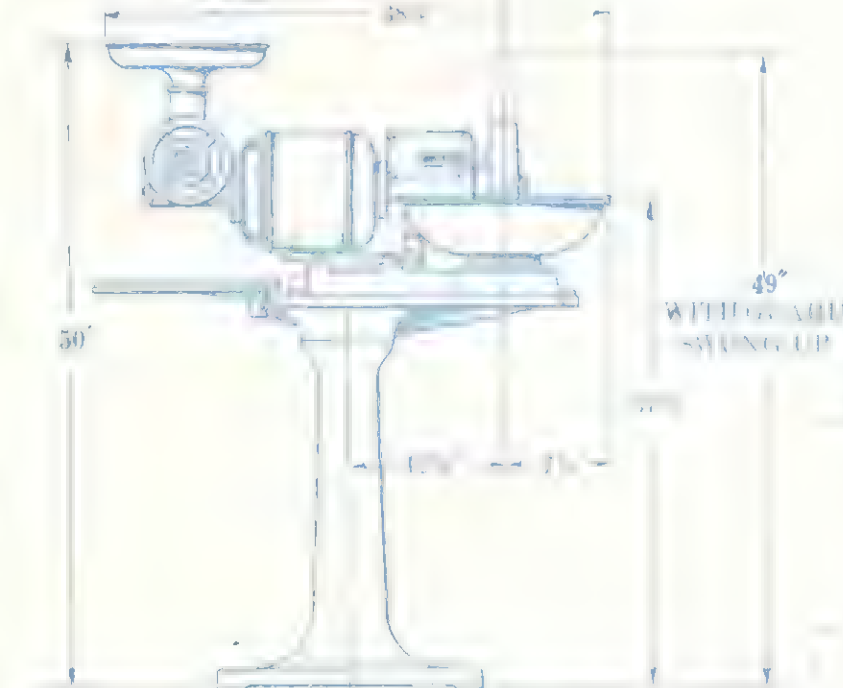
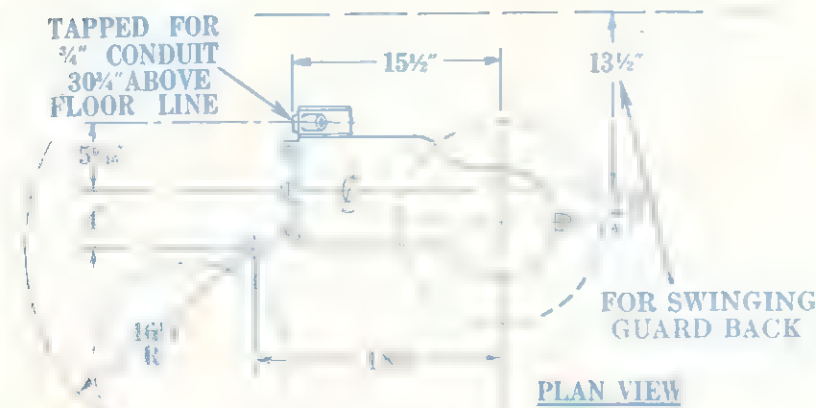
DETAILS and DIMENSIONS MODEL T-215-GAP

Model T-215-GAP

(on Floor Pedestal
Showing Chopper
Attachment)

Size of Wire—No. 10 B.
& S. or larger. This
information appears on
plate near switch. $\frac{3}{4}$ "
conduit.

Unnecessary to bolt to
floor or bench except on
shipboard.



Net Weight Model T-215 GA—220 lbs.
Domestic Shipping Weight—275 lbs.
Net Weight Pedestal and Adapter—130 lbs.
Domestic Shipping Weight—165 lbs.

HOBART

MODEL 6015-P PEELER

Specifications

MOTOR: Hobart-built, $\frac{1}{3}$ H. P., ball bearing, drip-proof, ventilated. Single phase motor is capacitor start, split-phase type—no brushes required, thus assuring less maintenance and more quiet operation.

SWITCH: Tumbler type, in drip-proof enclosure, furnished as standard equipment.

DISC DRIVE: The abrasive disc is driven by a steel worm, bronze gear reduction, enclosed in a grease filled case.

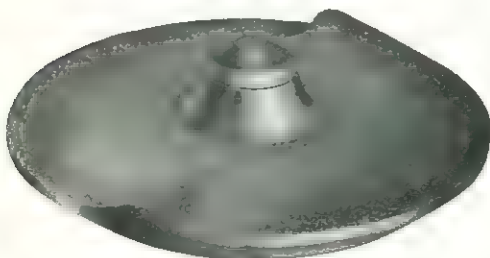
ABRASIVE DISC: The abrasive disc is 13" in diameter, with the abrasive cast directly into the iron. Disc can be quickly removed for cleaning by raising hopper cover and lifting out.

HOPPER: The hopper is one cast iron piece and is removable. The inside of the hopper is ribbed vertically to assure uniform peeling of all sizes.

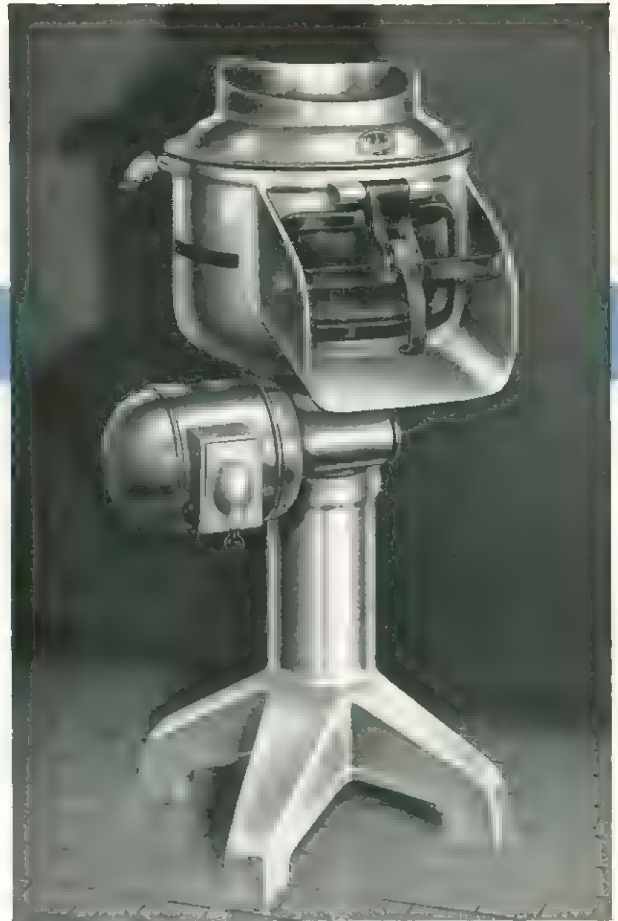
CAPACITY: 15 lbs. of potatoes in from one to three minutes peeling time.

FINISH: This machine is finished in Hobart Gray, attractively striped.

PEEL TRAP: (Extra). The peel trap is so designed that in addition to functioning as a strainer to remove the peelings from the discharged water it also allows the sand and dirt to settle to the bottom of the container. The trap bears such a relationship to the peeler, that six hoppers full of potatoes can be peeled before it is necessary to empty strainer bucket.



HOBART ABRASIVE DISC



Floor pedestal peeler

15 LB. CAPACITY

This rugged, yet quiet-operating peeler definitely reduces loss due to ordinary excess peeling, thus assuring profit on every serving of potatoes and other root vegetables. It peels all shapes and sizes alike—but peels them only *skin deep*.

The Hobart-built ball bearing, drip-proof motor is mounted down out of the way and is an integral part of the machine. The direct worm gear drive is quiet and requires a minimum of attention. The specially ribbed hopper side and the speed of the abrasive disc are so co-ordinated that both large and small vegetables may be peeled uniformly at the same time.

The hopper is one solid casting—no parts to leak or rattle—and may be turned to any one of several positions to accommodate various layouts. The top of the hopper may be lifted, thus rendering all parts of the interior easily accessible.

Special height pedestal available at slight extra charge.

P. 15

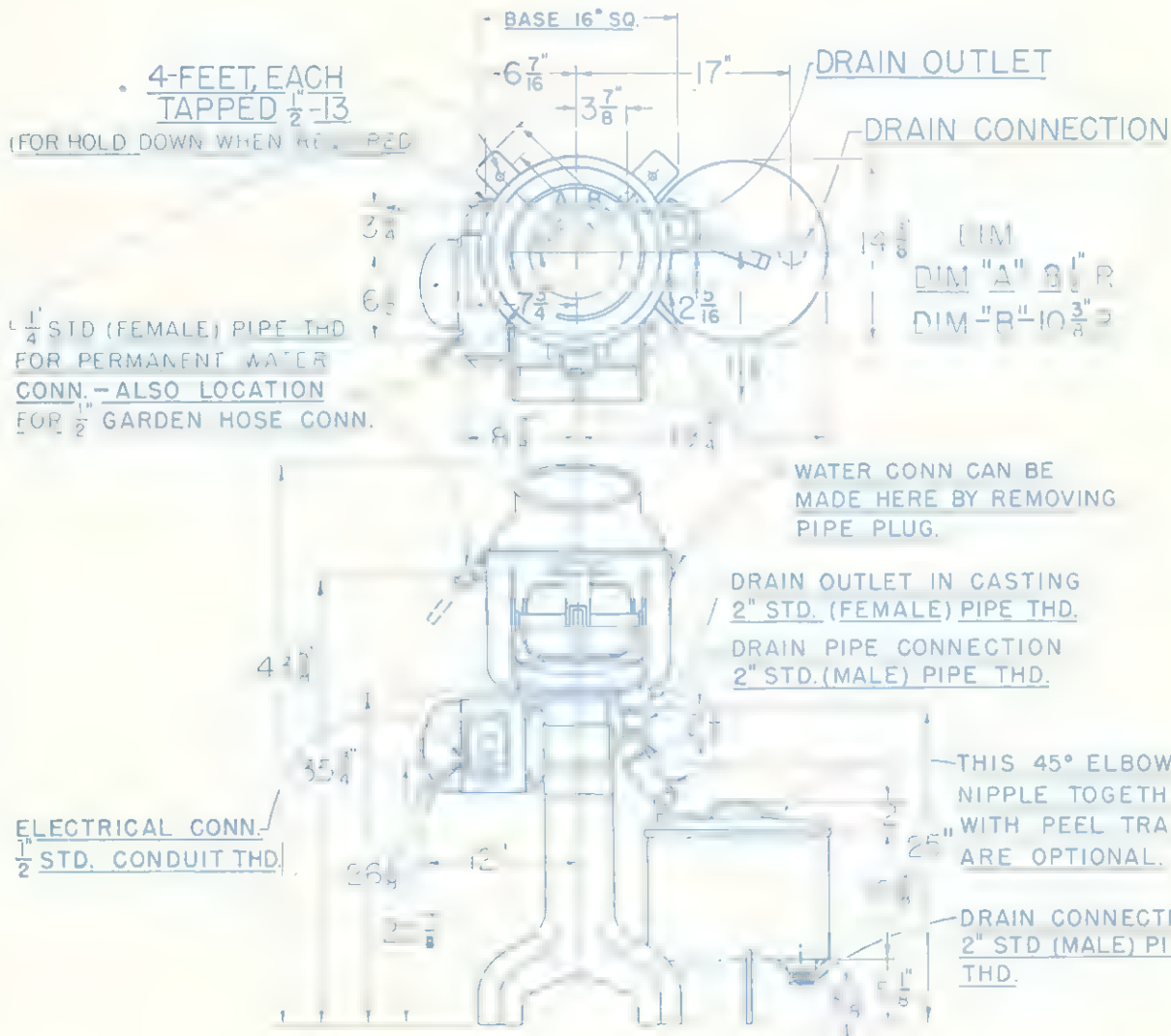
DETAILS and DIMENSIONS MODEL 6015-P, with PEDESTAL



SLIP-ON HOSE CONNECTION
(FURNISHED)

$\frac{1}{4}$ " STD. (FEMALE) PIPE THD. CAN BE
CONNECTED WITH $\frac{1}{4}$ " PIPE FOR
PERMANENT INSTALLATION

VIEW SHOWING WATER CONNECTION



P-22273

For Layout possibilities and
installations of peel trap, see
peeler layout page.

Bolting to floor unnecessary
except for shipboard.

Garden hose connection is
threaded at lower end, to take
a standard garden hose coupl-
ing. Other end is a slip joint
that enables you to detach
the base instantly and use to
flush out the peeling chamber
after use.

Net Weight—234 lbs.

Domestic Shipping Weight—
272 lbs.

Extra Height Pedestal Avail-
able.

HOBART

MODEL 6130 PEELER

Specifications

MOTOR: Hobart-built $\frac{1}{2}$ H. P., grease-packed ball bearing, drip-proof, ventilated. Hinge-mounted in vertical position. *Single phase* is repulsion start, induction run type. *Three phase* is polyphase squirrel cage induction type. *Direct current* is compound wound. Approved tumbler switch mounted within cabinet base with external push-pull control knob.

DRIVE: Speed reduction between motor and disc drive is obtained directly through dual V-belt drives—no gear transmission. The double-sealed disc drive shaft is mounted on ball bearings which are grease-packed. Advanced design sealing prevents entrance of water into shaft bearings.

CABINET BASE: Fabricated steel, completely enclosed. Two ample, hinged, pick-off type doors permit easy access to the motor and V-belts.

HOPPER: Hopper and discharge chute are fabricated steel with vertical synthetic rubber ribs which assure uniform peeling. Removable, light weight, cast aluminum hopper top. Quick-opening hopper door with positive pressure lock. To facilitate installation, this hopper can be quickly indexed to any one of four (90 degree) positions.

BUILT-IN TRAP: Fabricated trap is perforated, self-hinging, self-contained and enclosed within the cabinet base. Superiorly designed, it is a large capacity trap.

ABRASIVE DISC: The disc is 16" in diameter, of fabricated steel with two wipers angularly mounted, producing positive movement of the waste into the outlet. Peeling surface is a layer of silicon carbide grains, approximately $\frac{1}{8}$ " thick, mutually bonded to each other and to the surface of the steel disc with a thermosetting resin. Weighs less than 20 pounds and is easily removable.

WATER INLET: The inlet is mounted at the rear of the hopper, at sufficient height to meet new plumbing codes.

ADJUSTABLE LEGS: Fitted with sliding neoprene sleeves. The legs have an adjustment of approximately $2\frac{1}{2}$ ", so that the peeler discharge can fit over a 34" to 36" sink.

WORKING CAPACITY: Peels 30 to 33 pounds in from one to three minutes peeling time.

FINISH: Standard Hobart Gray enamel which is applied over a parkerized surface.

WEIGHT: Net weight 370 pounds, domestic shipping weight 455 pounds (both weights include built-in peel trap).

BUILT-IN TRAP

Self-hinging, self-contained, perforated trap enclosed within cabinet is standard equipment. Easily, conveniently cleaned.

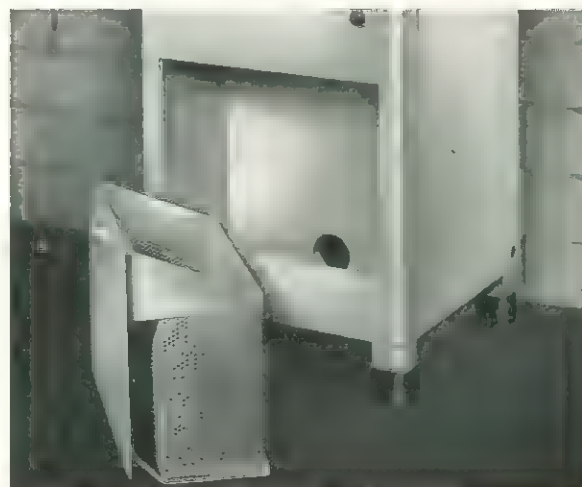


Cabinet-style peeler

30 TO 33 POUND CAPACITY

The new heavy duty *Hobart peeler, Model 6130*, is designed and built to handle large quantities of potatoes and other root vegetables efficiently, quickly and without bruising.

Meeting all sanitary requirements, the hopper, disc, peel trap and base of the Model 6130 are easily cleaned. It is ruggedly constructed and will stand up under the most severe service.

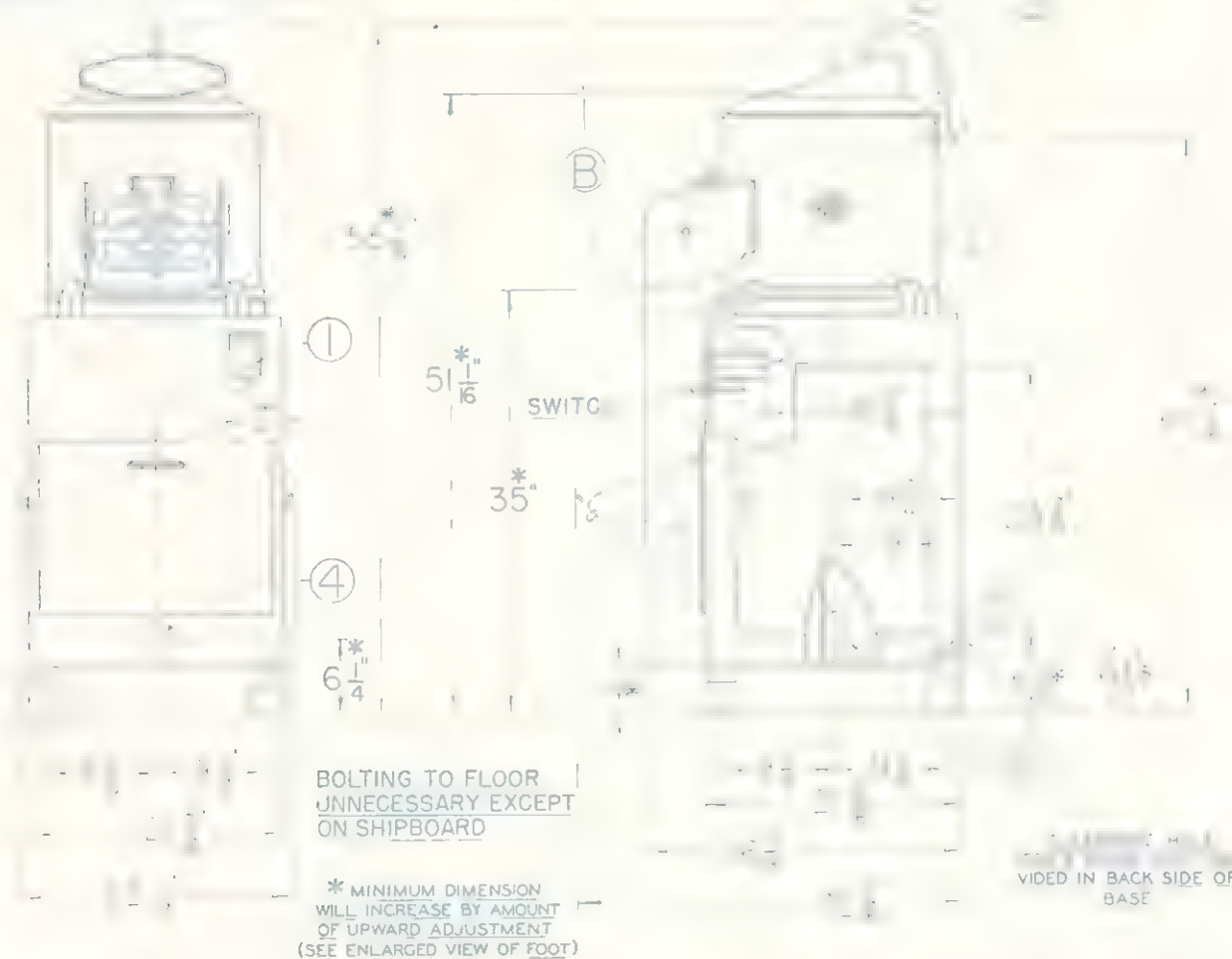


DETAILS and DIMENSIONS MODEL 6130

2	ELECTRICAL OUTLET - 1 1/16" DIA HOLE
3	COLD WATER CONNECTION 1/2" STD FEMALE PIPE TH'D
4	DRAIN CONNECTION - 3" STD FEMALE PIPE TH'D

THE HOPPER IS SECURED AT "B" BY 4 CLAMPS. BY LOOSENING THE 4 CLAMPS, IT IS POSSIBLE TO TURN HOPPER SO THAT SPOUT WILL DISCHARGE TO ANY OF THE 4 SIDES OF THE MACHINE (AS SHOWN BY DOTTED LINES) TO SUIT INSTALLATION REQUIREMENTS

ENLARGED VIEW OF FOOT SHOWING ADJUSTMENT POSSIBILITY - APPROX 2 1/2" MAX



Net Weight—370 lbs.

Domestic Shipping Weight—455 lbs.

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HOBART

MODEL 410 SLICER

Specifications

MOTOR: $\frac{1}{8}$ H.P. Specially designed and built by Hobart for this Slicer. Equipped with grease-packed ball bearings—fully enclosed and built as an integral part of the Slicer. Can be furnished in most standard electrical specifications, and is equipped with cord and plug. Switch is double-pole, tumbler type, handily located at front of base.

KNIFE: Hobart StaySharp solid stainless steel—full concave knife—10 inches in diameter. Knife is highly polished—easy to clean—resists corrosion—and will hold its edge under severe kitchen and food store service.

DRIVE: Knife is gear driven by means of a steel worm meshed with a bakelite gear—minimizing wear, and assuring a full-powered, positive drive and quiet operation.

KNIFE SHARPENER: Two-stone type, sharpener and hone. Angular and vertical adjustments are provided, to prolong life of knife and compensate for knife wear. To keep sharpener clean and free from grease when not in use, it is stored in covered receptacle in top of motor housing. Can be instantly installed in position for sharpening—requiring only a tightening of the thumb screw to lock it in proper location.

SLICE THICKNESS REGULATOR: Lever type, rigidly held and easily operated. Indications provided for a wide range of slice thickness.

CAPACITY: Feed carriage will take material up to $9\frac{1}{4}$ inches in width, and slice any thickness from 0 to $\frac{1}{4}$ inch.

FEED GRIP: Dual-purpose feed grip—manually operated. Grips material firmly on top, or serves as pusher plate for end pieces. Self-adjusting, cannot strike knife or guards. It can be moved out of position and is held there safely when not in use.

SAFETY FEATURES: Maximum protection against contact with the edge of the knife has been accomplished by extending the guards underneath, as well as on the top and the back edge of the knife. When Slicer is not in use, and indicator is set at zero, the knife is guarded over its entire circumference. The shape of the hand grip provides additional safety when feed grip is used.

SANITARY FEATURES: This Slicer is completely free from holes, cracks, crevices, or ledges where food or juices can lodge and become rancid. Rounded surfaces facilitate cleaning. Both sides of the knife are accessible for cleaning, without removing any parts, and entire machine can be thoroughly cleaned without the use of tools.

FINISH: Entire surface of Slicer, excepting stainless steel knife and stainless steel gauge plate, is anodized finished aluminum. This finish is a special treatment of the metal surface, which produces a bright, clean, sparkling, silver finish that is extremely hard and enduring—will not tarnish, stain, rust, peel, crack. The most practical finish yet developed for Slicers.

WEIGHT AND DIMENSIONS: Net weight, 55 pounds. Domestic shipping weight, 72 pounds. Overall length, $20\frac{1}{2}$ inches; width, $17\frac{1}{2}$ inches; height, 13 inches.



Compact and sanitary slicer

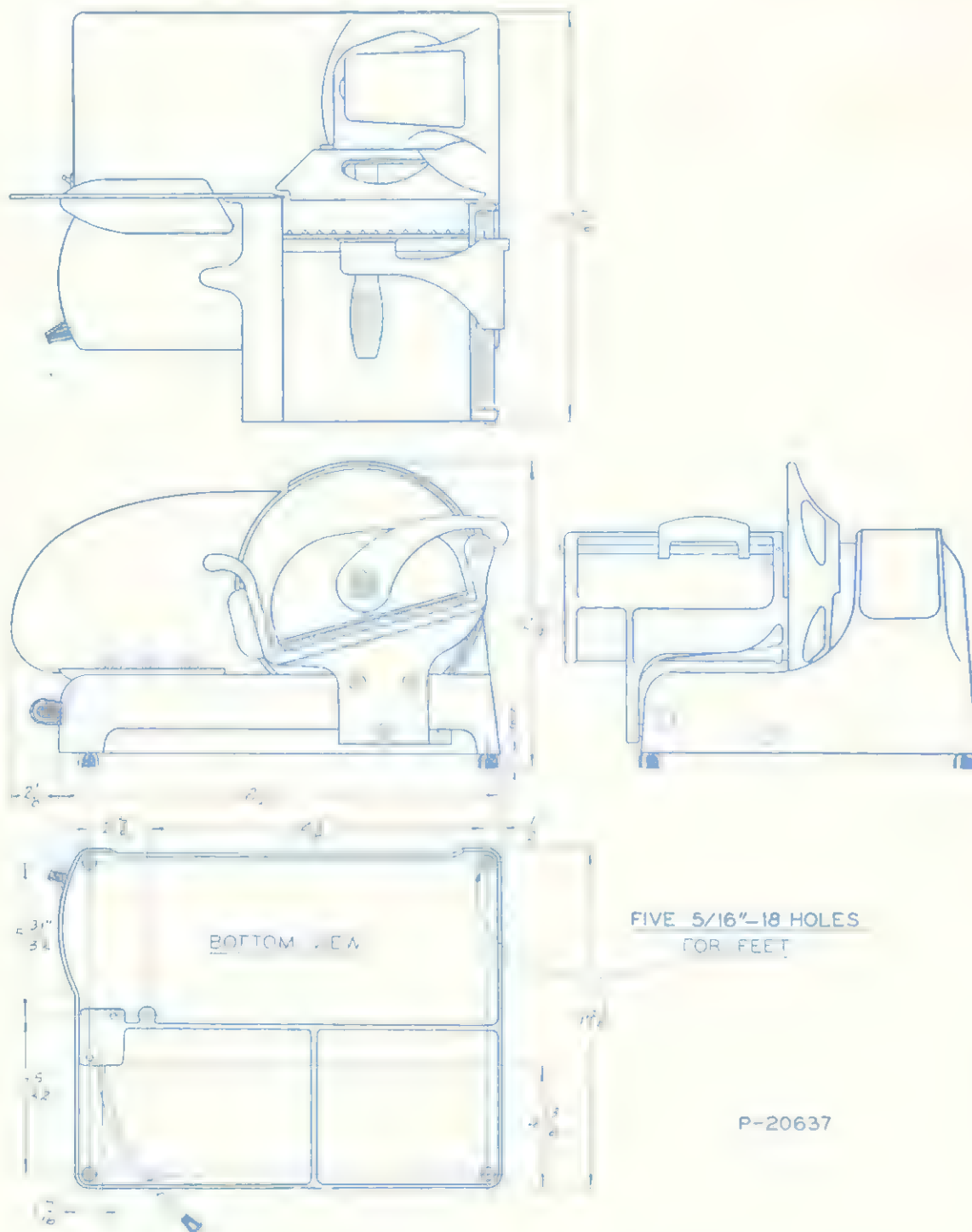
No slicer is better than the edge of its knife. Ordinary Stainless Steel would not hold a satisfactory edge for everyday slicing—but Hobart have developed a *Staysharp Stainless Steel* knife that will hold a razor-sharp edge. It stays sharp and stays clean.

Combining new features developed and tested by Hobart engineers, the Model 410 is a medium sized machine suitable for slicing hot or cold meats, cheese, vegetables for making salads, and many other foods.

Because the Hobart Slicer accurately pre-determines the exact thickness of the slices, attractive portions are easily served at uniform cost. Previously discarded end pieces will now deliver extra portions, eventually helping to pay for the cost of the machine.

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DETAILS and DIMENSIONS MODEL 410



PRINTED
IN U.S.A.

Net Weight—55 lbs.
Domestic Shipping Weight—72 lbs.

HOBART

MODEL 411 SLICING MACHINE

Specifications

AUTOMATIC FEED—Hobart Automatic Pressure Feed may be quickly adjusted for firm or soft foods by simply turning a thumb screw.

MOTOR: $\frac{1}{4}$ H. P. Hobart-built, ball bearing, enclosed, drip-proof, and built as an integral part of the Slicing Machine itself.

KNIFE: Hobart *Staysharp Stainless Steel*, easy to clean . . . designed to take and hold a sharp edge without corrosion. Diameter 11".

SPIRAL GEAR DRIVE: Polished, floating pinion meshing with bakelite worm wheel. Quiet operation and practically no wear. Knife speed 360 R. P. M. Gears and power bearings self-lubricated.

BEARINGS: Ten sets of ball and roller bearings, grease packed and self-lubricated. Carriage slide rod bearings self-aligning and self-lubricated.

FEED TROUGH: New type enables operator to slice all products. Serves triple purpose of meat, bread, and vegetable slicer. Feed trough quickly removable for de-crusting bread and de-rindng bacon.

CAPACITY: Will slice products up to 11" wide, any thickness of slice up to $\frac{3}{4}$ ". Will de-crust 18" loaf of Pullman bread.

KNIFE SHARPENER: Two-stone type sharpener and hone. Angular adjustment prolongs life of knife while vertical adjustment compensates for knife wear. Quickly removable for cleaning.

FEED GRIP: Stainless steel teeth, ribbed pusher plate. Grip is self-adjusting, non-removable, cannot strike knife or guards. Can be moved out of position and rigidly held there when not in use. Feed Grip serves dual purpose of gripping top of large products or as pusher plate for end pieces. Will slice down to the very end.

SLICE THICKNESS REGULAR: Lever type, rigidly held, easily operated. 70 indications offer wide range of slice thicknesses, from 100 slices to the inch to slice $\frac{3}{4}$ " thick.

SAFETY FEATURES: Knife is well guarded. When indicator is set at zero, knife edge is flush with gauge plate. Feed grip handle permits operator's hand to come no closer than 2" from knife.

SANITARY FEATURES: There are no holes, cracks or crevices in which foods can lodge and become rancid. Both sides of the knife quickly and completely accessible for cleaning. Entire machine can be quickly and thoroughly cleaned without the use of tools.

FINISH: Hobart Gray, with exposed parts in Stainless Steel or aluminum, anodic finished to resist staining and tarnishing. Metal parts will retain brightness without polishing.



Automatic feed

11" CAPACITY

The Model 411 is an ideal kitchen or retail store slicer which incorporates, among many other outstanding features, Hobart *Adjustable Pressure Feed* to meet the varied demands of both hard and soft foods.

The exclusive Hobart *Staysharp Stainless Steel* knife retains its razor-keen edge longer than any other slicer knife—and retains its bright, rust-free lustre permanently. Its cutting efficiency enables the operator to produce uniform, attractive portions—right down to the last slice—during the entire life of the machine.

The appearance of the Model 411 is up-to-the-minute, and it conforms to the highest standards. Of outstanding importance is the ease with which it is kept clean and sanitary.

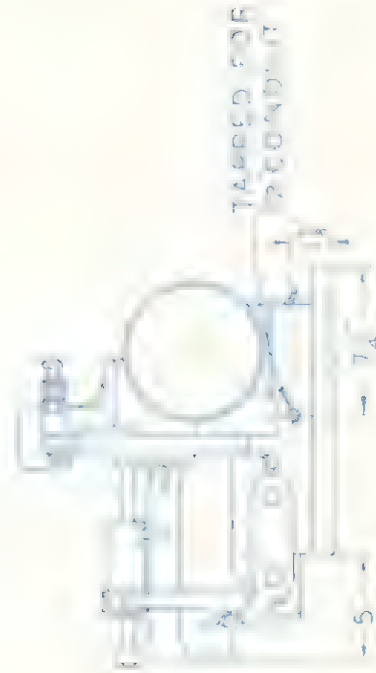
DETAILS and DIMENSIONS MODEL 411

TAPPED 1/2" 13
3 HOLES IN BASE



Model 411 Slicer

Size of Wire — No. 14 B. & S. or larger. Bushed for 1/2" conduit. For 110 or 220 volt circuits, cord and plug supplied.



Net Weight Model 411—106 lbs.
Domestic Shipping Weight—140 lbs.

HOBART

MODEL 1512 SLICER

Specifications

FEED—The *Angle Feed* trough provides maximum slicing vision and convenience of operation. Angle trough feeds the food by gravity.

MOTOR— $\frac{1}{4}$ H. P., Hobart built, enclosed, splash proof, integral with slicer—Shielded ball bearings.

KNIFE—Hobart Stay-Sharp, solid Stainless Steel, diameter, $1\frac{3}{4}$ ".

SPIRAL GEAR DRIVE—Polished worm meshing with bakelite worm wheel insures quiet operation and long life. Knife speed 360 R. P. M.

BEARINGS—Ball bearings are self-lubricated. Slide bearings are self-aligning and self-lubricated. Motor and knife bearings require no attention—slide rod bearings require only infrequent lubrication.

FEED TROUGH—New *angle feed* enables operator to slice all boneless meats, bread and vegetables without manual feed. Feed trough readily removable for special slicing, or cleaning.

CAPACITY—The feed trough will take food up to 10" in width and slice any thickness up to $\frac{3}{4}$ of an inch.

KNIFE SHARPENER—Quickly removable two stone type sharpener and hone. The angle of the sharpening stone is adjustable. Sharpener unit is carried in convenient position on slicer base when not in use.

FEED GRIP—Anodic finished, toothed aluminum, back-up plate for end pieces. Grip swings out of way when not in use. Hand grip may be used as top clamp on irregular or round shapes.

SLICE THICKNESS REGULATOR—Dial type, self locking, easily set. 70 indications offer wide choice of slice thickness from 100 slices per inch to slices $\frac{3}{4}$ of an inch thick.

SAFETY FEATURES—Knife is exceptionally well guarded. With indicator at zero, knife edge is flush with gauge plate. Position of hand grip provides additional safety.

SANITARY FEATURES—Clean, and easy to keep clean. No holes or crevices in which food can lodge. All smooth surfaces. Both sides of knife quickly and completely accessible for cleaning. No tools required for complete cleaning.

FINISH—Standard Hobart Gray. All exposed metal parts stainless steel or anodic finished aluminum.

SPECIFICATIONS—Overall measurements, $18\frac{1}{2}$ " x $25\frac{1}{4}$ ". Height, $19\frac{1}{4}$ ". Net weight, 89 lbs. Domestic shipping weight, 125 lbs.

Meat Grip used as illustrated, effectively prevents shifting of irregular or round shapes. ➡➡



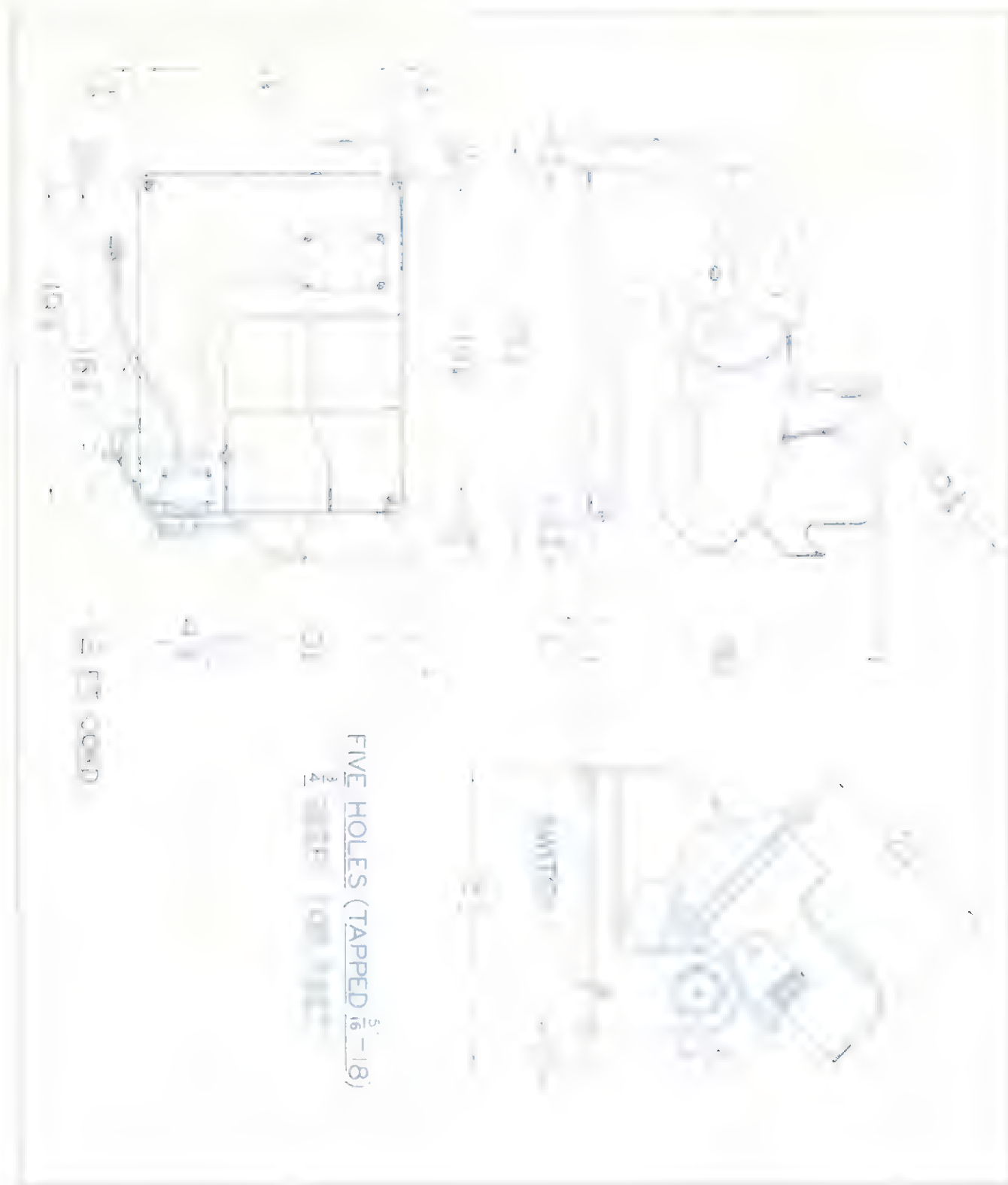
Angle feed slicer

The Model 1512 Slicer includes all outstanding features of other Hobart Slicers—plus *Angle Feed*. Previous food slicer limitations are gone. Juicy hot meats can now be handled in irregular shapes and sizes with the same swift certainty and slice uniformity as cold meats. Cheese, vegetables and fruits can also be sliced neatly and quickly. *Angle Feed* design permits the use of a separate receiving pan.

Convenience, dependability and ease of cleaning are outstanding features of this slicer. Crevice-free design eliminates the possibility of particles of food lodging. Calibrated dial control permits pre-selection of thickness. Combination grip and short-end device provide positive control and uniformity.



DETAILS and DIMENSIONS OF MODEL 1512



Net weight—89 lbs.

Domestic Shipping Weight—125 lbs

HOBART

MODEL 55 BEAN SLICER

Specifications

MOTOR: $\frac{1}{4}$ H. P., Hobart-built, grease-packed ball bearing, splash-proof.

DRIVE: Positive V-belt drive.

CUTTING ASSEMBLY: 18 separate, replaceable, specially ground circular knives of finest cutlery grade stainless steel. These knives mesh with a grooved, circular, hardened steel knurled roller. This assembly conveys and rapidly cuts the beans in one operation.

CONSTRUCTION: Complete housing and cover assemblies are of cast aluminum alloy. Covers are quickly removable without the use of tools, for interior cleaning.

CAPACITY: Slices a bushel of Grade A beans in 12 to 15 minutes.

SAFETY FEATURES: All moving parts are covered and guarded. Has adjustable finger guard. Furnished with cord and plug. Designed to pass safety requirements.

FINISH: Hobart Gray, morocco finish.

GENERAL: Overall length $24\frac{1}{2}$ ". Overall width $10\frac{1}{4}$ ". Overall height 13". Net weight 60 pounds. Approximate domestic shipping weight 65 pounds.



Slices beans French-style

MORE SERVINGS PER POUND

Take advantage of that bean with the new electric Model 55 Hobart Bean Slicer. Designed and built to cut green or wax beans *French Style*, it reduces labor cost, reduces waste and increases profits in cafeterias, restaurants and hotels ranging in size from the small establishment seating 50 persons, up to the largest.

Because of the time and labor saved by the use of this machine—a bushel of string beans can be cut in approximately 12 to 15 minutes—chefs are able to eliminate much of their early “before-mealtime” preparation. With it they can process smaller quantities of beans as they are wanted, even during rush hours.

Through the fiber slicing permits quicker cooking and gives higher nutritional value, preserving the color and flavor of the vegetable. The beans are *cut*, not mashed, so that when they reach the table their appearance is pleasing and appetizing.

It's wise to economize, and the *Hobart Bean Slicer* gives more attractive servings per pound of Grade A string beans. It is a worthy addition to the Hobart line of modern kitchen machines designed to reduce labor costs and at the same time prepare and deliver tempting-looking food to the patrons.

HOBART

MODEL 4312 MEAT CHOPPER

Specifications

A heavy-duty Chopper—with plenty of power for kitchen and food store tasks.

MOTOR. $\frac{1}{2}$ H. P., Hobart-built, drip-proof type with grease-packed ball bearings.

TRANSMISSION. Fully enclosed—gears and shafts, mounted on grease-packed ball bearings—assure smooth, quiet operation and long life.

CAPACITY. Approximately eight pounds of beef per minute through a $\frac{1}{8}$ " plate on first cutting.

CHOPPING END. No. 12 Protective Type with Hobart heat-treated steel knives and plates. Feed pan and chopper parts heavily tinned.

Note: The Protective Cylinder is approved by the Underwriters' Laboratories as a safe chopper and will meet the most exacting safety requirements incorporated in local or state ordinances.

All parts, which contact food, including cylinder, worm, knives, plates, adjusting wheel, and feed pan are readily and quickly removable for cleaning. The entire end can be removed by simply loosening the holding screw.

STANDARD EQUIPMENT. Includes power unit with enclosed tumbler switch, tinned chopping end, 2 knives and 2 plates—plate sizes $\frac{1}{8}$ " and $\frac{3}{16}$ ". Where chopper is specified for either 110 or 220 volts, single phase, alternating current or direct current, standard equipment includes a heavy water and grease-resisting cord and plug.

BEARINGS AND LUBRICATION. Motor bearings and all transmission bearings, except the attachment hub bearing, are ball bearings. Lubrication is provided when assembled and the unit will require no lubrication for some years of operation. After washing, the only lubrication required is to grease with fat the worm shaft, knife, and plate.

WEIGHT AND DIMENSIONS. The net weight complete is 113 pounds; domestic shipping weight 134 pounds. Height to top of Feed Pan $19\frac{1}{4}$ " to top of the unit $14\frac{1}{2}$ ". Length including Chopping End $22\frac{1}{2}$ ". Base $14"$ x $11"$.

FINISH. Hobart Gray, with attractive Hobart Monogram.



A heavy-duty chopper

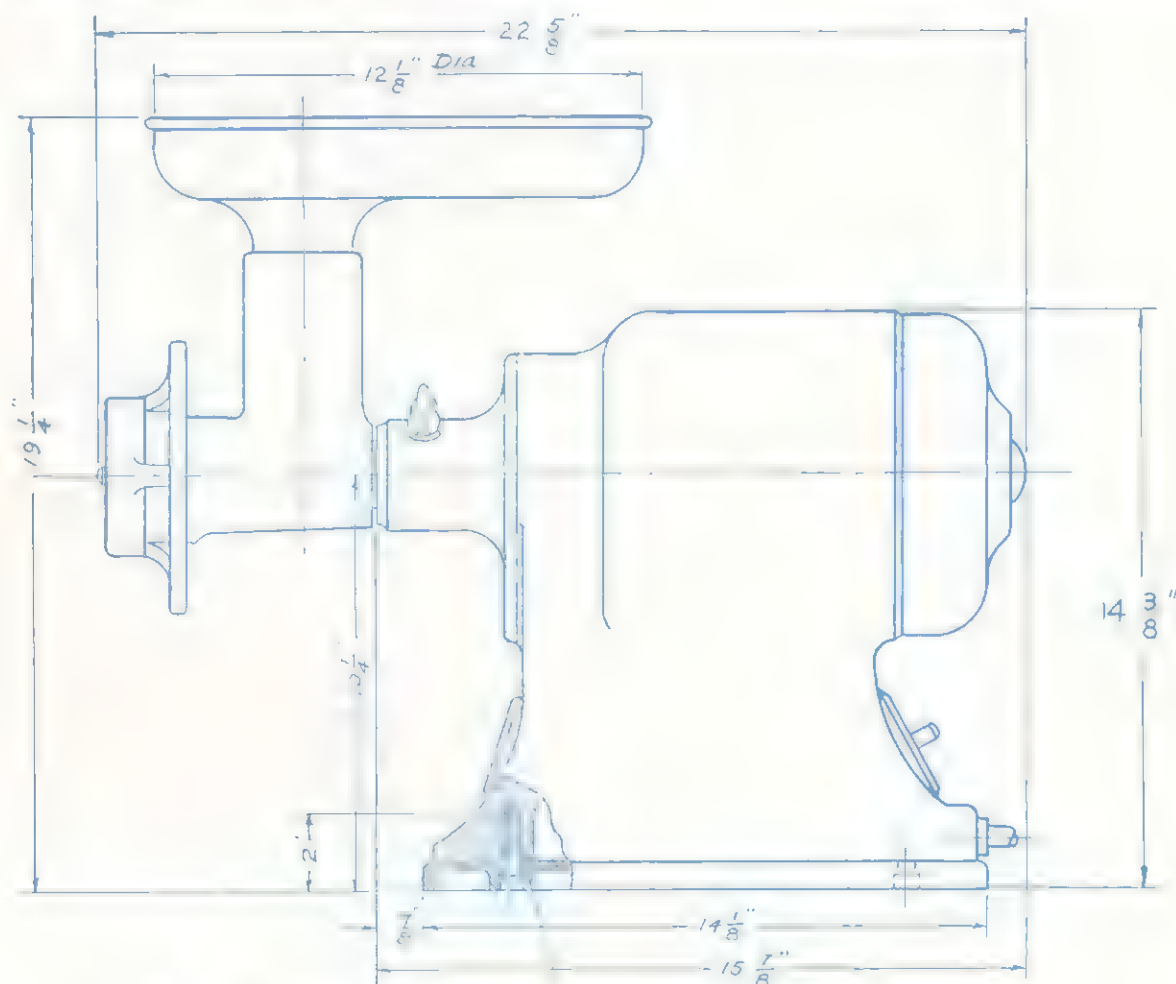
8 LBS. PER MINUTE CAPACITY

A beautiful, sanitary machine of modern design . . . built for day in and day out use with smooth, powerful operation . . . the Hobart Model 4312 Chopper is ideally adapted to Kitchen and Food Store use.

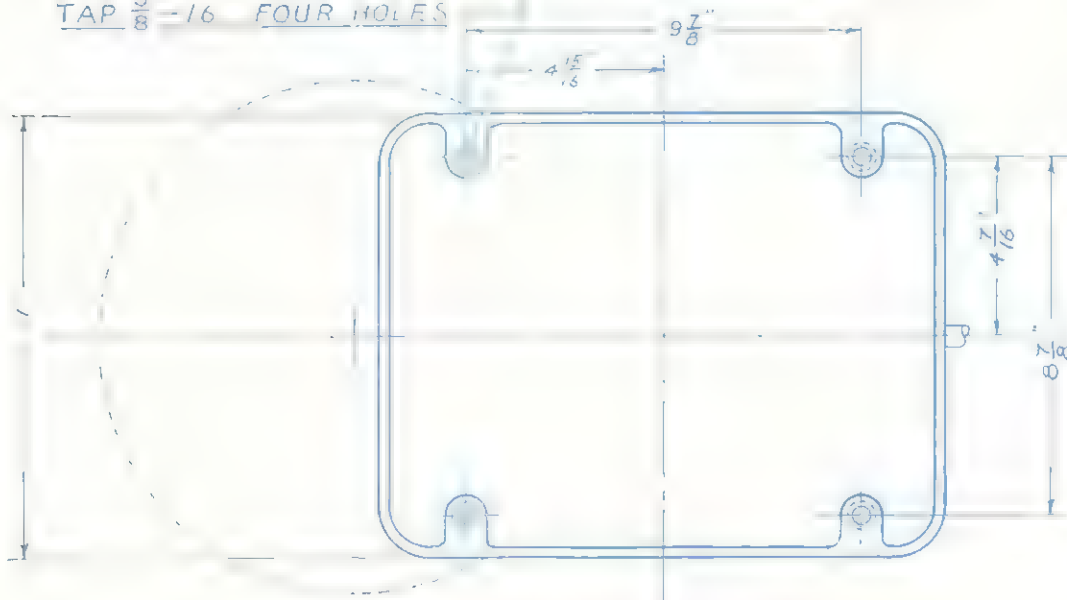
The Cylinder is of the new Hobart-designed spiral type, fitted with a deep-fluted worm. This combination increases the cutting speed and, at the same time, reduces the pressure required for feeding. There is no crushing or mashing of the meat . . . it is cut with all its natural color and flavor retained.

Hobart Choppers are definitely out in front with Hobart-built motors integral with transmission case, assuring true alignment and smoother exterior appearance.

DETAILS and DIMENSIONS MODEL 4312



TAP $\frac{3}{8}$ " - 16 FOUR HOLES



PLAN OF BASE

Net Weight...113 lbs.
Domestic Shipping Weight...134 lbs.

HOBART

MODEL 4322 MEAT CHOPPER

Specifications

A large capacity Chopper—with power for all chopping tasks.

MOTOR: $\frac{1}{2}$ Horse Power, ball bearing. It can be furnished in any standard electrical specification. In A.C. it is the repulsion-start induction type, and in D.C. it is cumulative compound wound. It is made by Hobart and expressly designed for this unit.

The switch is the flush tumbler type and regularly mounted at the back of the machine.

TRANSMISSION: Fully enclosed, all bearings, including the attachment hub bearing, are ball bearings, and the case is packed at the factory with special grease. No attention is required during several years of normal operation.

The attachment hub has a double seal designed to exclude meat juices or water from the transmission.

SPEED REDUCTION: The first reduction gear consists of a special alloy steel motor pinion meshing with a specially designed bakelite main drive gear. The second reduction consists of a nickel steel counter shaft pinion meshing with a specially alloyed electric furnace iron chopper drive gear. All gears are made in our own factory and have a high spiral angle which gives great strength with exceptional quietness.

CAPACITY: This unit will grind 12 to 14 pounds per minute, first cutting, through an $\frac{1}{8}$ " plate. It cleans up quickly and with a minimum of meat remaining in the cylinder. This, with its fine modern appearance, makes it a splendid kitchen and food store unit. At the same time, it is entirely practical to grind up to 300 pounds of meat as rapidly as it can be fed.

CHOPPING END: The chopping end is the protective type and made of tinned cast iron.

The chopper is approved by Underwriters' Laboratories and meets their exacting safety requirements.

The feed pan is drawn steel, heavily tinned. The stomper is wood.

All parts which contact food, including cylinder, worm, knives, plates, adjusting wheel and feed pan are readily and quickly removable for cleaning. The entire end can be removed by simply loosening the holding screw.

STANDARD EQUIPMENT: Standard equipment is the working unit with the protective type tinned end; two drop-forged, case-hardened knives and plates. Plates have $\frac{1}{8}$ " and $\frac{1}{16}$ " holes.

FINISH: Hobart Gray, with attractive Hobart monogram.



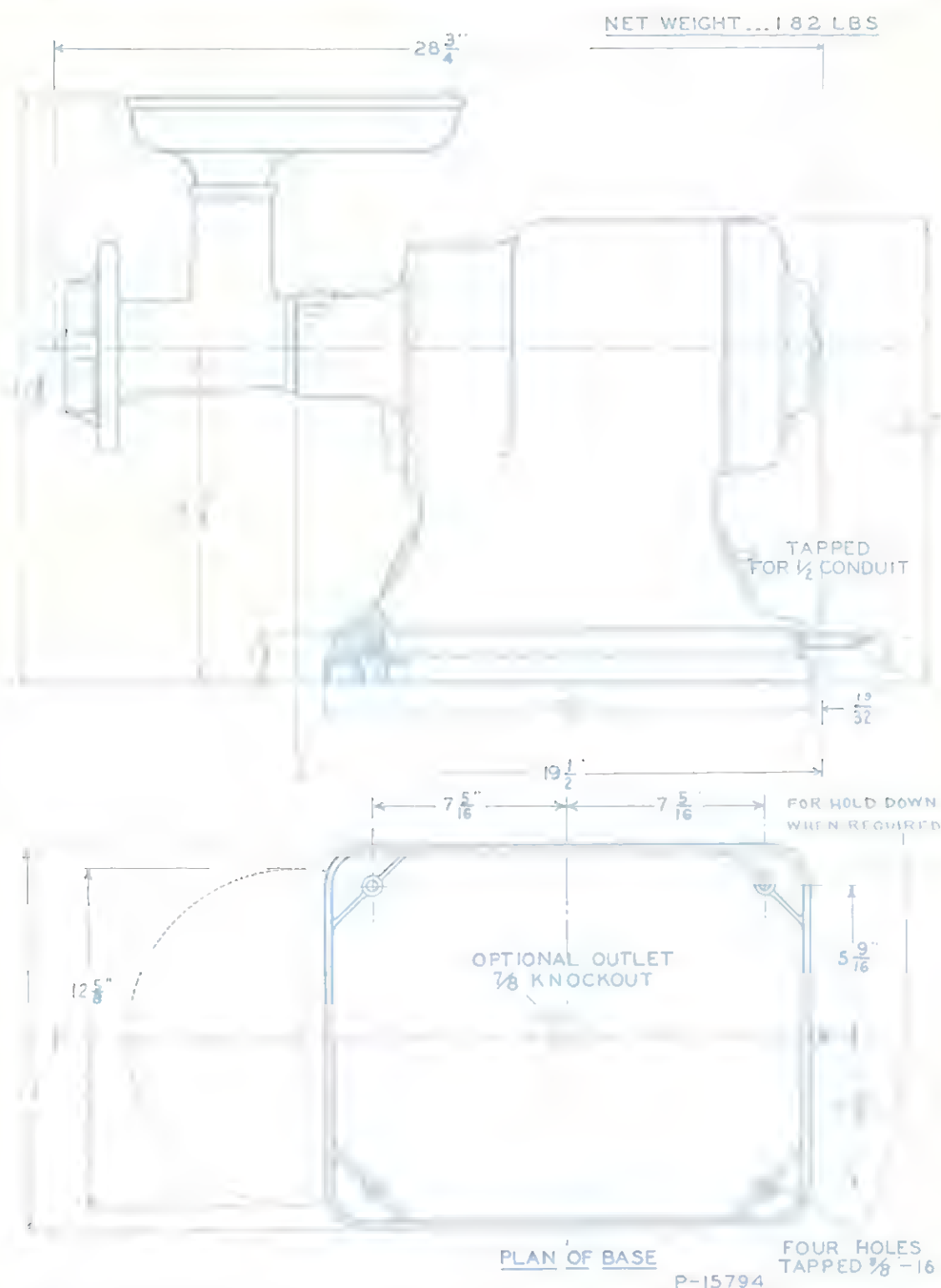
A Large Capacity Chopper

12-14 LBS. PER MINUTE

The Model 4322 is expressly designed for rapid grinding. Its sanitary exterior and easily cleaned chopping end are of primary importance.

The cylinder is of the spiral fluted type, with the flutes scientifically timed to the speed and pitch of the worm, which is tinned cast iron and is the deep fluted type. These features combine to give the finest and cleanest cutting action yet developed.

DETAILS AND DIMENSIONS MODEL 4322



Net Weight —182 lbs.

Domestic Shipping Weight—214 lbs.

HOBART

MODEL 4722 MEAT CHOPPER

Specifications

MOTOR: $\frac{3}{4}$ H. P., ball bearing. It can be supplied in any standard electrical specification. In AC, motor is repulsion-start, induction-run type, and in DC it is compound wound. Motor is Hobart-built, expressly designed for this unit.

The switch is the flush tumbler type and regularly mounted at the back of the machine.

TRANSMISSION: All bearings, including attachment hub bearings, are ball bearings. The transmission case is packed at the factory with a special grease. No attention is required for years of normal operation.

The attachment hub has a multiple seal designed to exclude meat juices or water from the transmission. A drain cavity is provided behind the taper socket, followed by a double seal on the square drive sleeve. In addition, the worm is equipped with fiber thrust washer and seal.

SPEED REDUCTION: The first reduction consists of an alloy steel motor pinion meshing with a durable bakelite gear. The second reduction consists of an alloy steel pinion meshing with an alloy cast-iron drive gear. All gears are made in our own factory with high angle teeth, providing strength and quietness of operation.

CAPACITY: This unit will grind 14 to 20 pounds per minute, first cutting, through a fine plate. Operation is rapid, with a minimum of meat remaining in the cylinder. Its exceptionally fine appearance, coupled with high capacity, adapts it to "on-demand" grinding. It is also practical to use for grinding large quantities of meat as rapidly as it can be fed.

CHOPPING END: The chopping end is the Protective Type and made of tinned cast iron.

The chopper is approved by Underwriters' Laboratories and meets their exacting safety requirements.

The feed pan is drawn steel, heavily tinned. The stomper is wood.

All parts which contact food, including cylinder, worm, knives, plates, adjusting wheel and feed pan are readily and quickly removable for cleaning. The entire end can be removed by simply loosening the holding screw.

STANDARD EQUIPMENT: Includes the working unit with protective type, heavily tinned chopping end; feed pan; wooden feed stick; two knives and two plates. Plates have $\frac{1}{8}$ " and $\frac{3}{8}$ " holes.

FINISH: The standard housing is black plastic, securely anchored to the base and center trim band. Trim band, base strip, attachment hub and motor end bell are painted Hobart Gray. It is modern in every line.



A large capacity chopper

14-20 LBS. PER MINUTE

The Model 4722 was designed for rapid front-of-store chopping, where appearance, sanitation, and clean-line characteristics are of great importance.

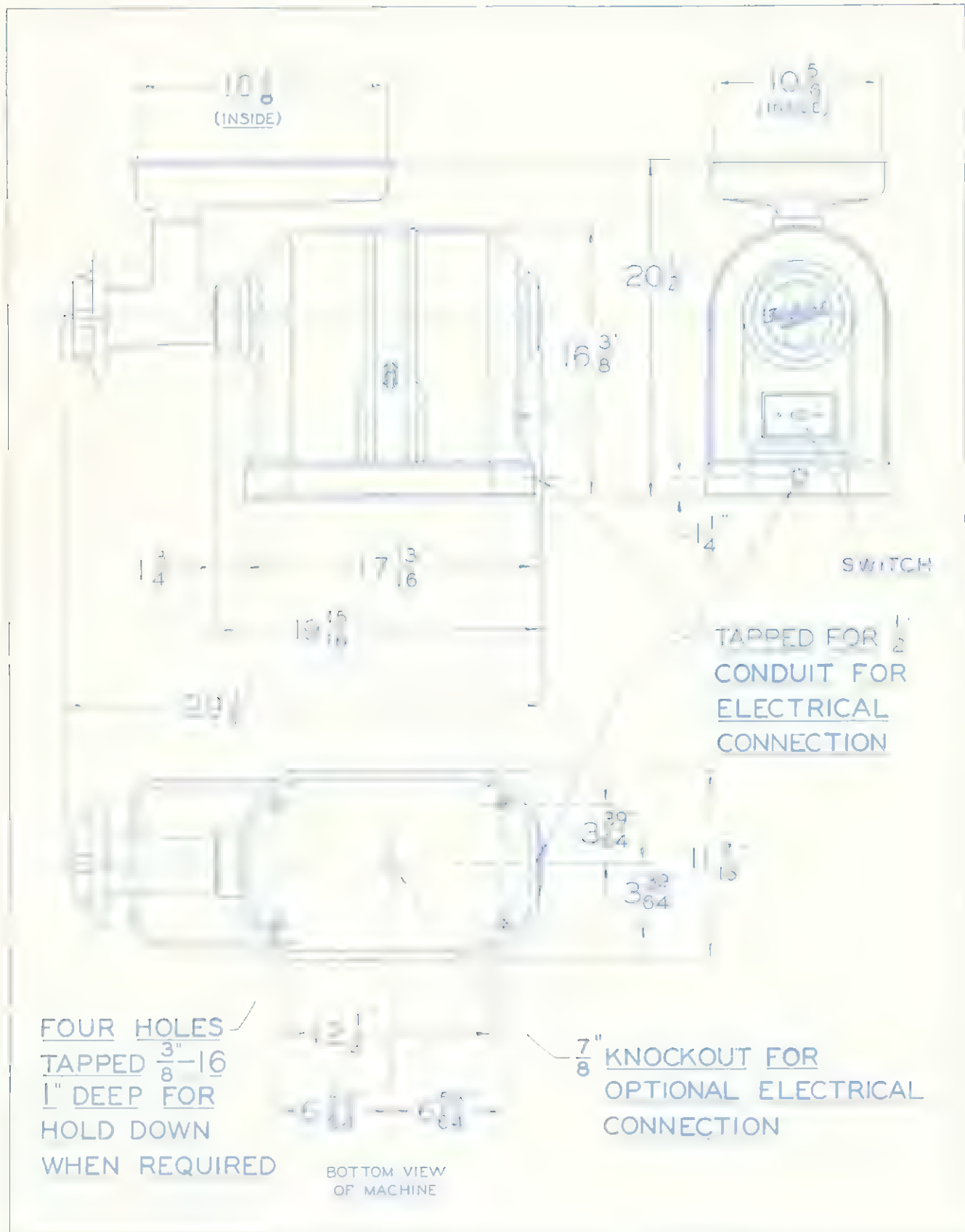
The cylinder is of the spiral deep fluted type, with the flutes scientifically timed to the speed and pitch of the worm, which is tinned cast iron. These features combine to give the finest and cleanest cutting action yet developed.

Important improvements in the Hobart-built motor, transmission and general design provide performance that dwarfs the work of other choppers of comparable size.

The black plastic housing, securely anchored to the base and trim band, affords a design that is truly modern in every line. Clean in appearance and easy to keep clean.

The capacity and appearance of this chopper is ideal for the modern locker plant—or meat department in any food store where merchandising is emphasized.

DETAILS and CONNECTIONS MODEL 4722



Net Weight—185 lbs.
Domestic Shipping Weight—220 lbs.

HOBART

MODEL 4332 MEAT CHOPPER

Specifications

GENERAL: This model was designed for chopping quantities up to approximately 500 lbs. of beef at one time and where very fast, clean cutting, and high quality products are of primary importance. At the same time, the appearance of the Chopper itself is such that it can be used in any location desired.

MOTOR: 1½ H. P., ball bearing. This motor was designed and built by Hobart for this unit. It can be furnished in any standard electrical specifications. In AC it is the repulsion-start induction type and in DC it is cumulative compound wound.

For the AC machine the switch is the flush tumbler type and regularly mounted at the back of the machine. In DC a push button, resistance type starter is used.

TRANSMISSION: Fully enclosed, every bearing in this unit is a ball bearing. A special lubricant is sealed in at the factory and no attention is required for several years of normal operation.

The attachment Hub has a double seal designed to exclude meat juices or water from the transmission.

SPEED REDUCTION: The first reduction consists of a steel motor pinion meshing with a specially designed main drive gear. The second reduction consists of an alloy shaft pinion meshing with a high grade electric furnace iron chopper drive gear. All gears are made in our own factory and have a high spiral angle which gives great strength with exceptional quietness.

CAPACITY: This unit will grind 20 to 25 pounds per minute, first cutting, through an ⅛-inch plate. It cleans up quickly and with a minimum of meat remaining in the cylinder. This rapid chopping rate is accomplished by the scientific design of the Chopper Unit rather than by excessive worm speed with the consequent squeezing and mashing of meat.

CHOPPING END: An open mouth chopping end with guard has been designed for this unit. It is constructed of heavily tinned cast iron and equipped with wheel type adjusting ring, or handwheel. The cylinder is the rifle fluted type, with flutes "scientifically timed" to the speed and pitch of the worm, providing the finest and cleanest cutting action yet developed. To give added strength to accommodate the high chopping rate of this unit, three plate pins are used. The worm is tinned cast iron and is the deep fluted type that characterizes all Hobart Choppers. The feed pan is drawn steel, heavily tinned, and will hold approximately 50 pounds of meat. It is rectangular in shape and is fastened to the top of the open mouth cylinder, extending back over the chopping unit.

SAFETY GUARD: Conforming with Underwriters' Laboratories requirements, a safety guard is furnished with all Model 4332 Choppers. The guard covers the opening in the pan through which the meat is fed.

STANDARD EQUIPMENT: The standard equipment is the working unit with chopping end, safety guard, feed pan and stomper; two Hobart knives, one Hobart plate with ⅛" holes and one Hobart plate with ⅙" holes.

FINISH: Hobart Grey, with attractive Hobart monogram.



PATENT OFFICE

JUL 26 1948

DESIGN DIVISION
LARGE CAPACITY, HEAVY DUTY CHOPPER
20-25 LBS. CAPACITY

The Model 4332 has been designed for extremely large quantities of meats in a short time. This machine will grind 500 pounds—at the rate of approximately 20 to 25 pounds per minute.

The cylinder is the spiral fluted type, with the flutes scientifically timed to the speed and pitch of the worm. There is no crushing or mashing of the meat . . . it comes out of the chopper end clean, with all of its natural color, juices and flavor.

Technical drawing of a mechanical device, likely a food chopper, showing side and top views with dimensions and annotations.

Side View (Top):

- Overall width: $33 \frac{1}{4}$
- Overall height: $24 \frac{1}{2}$
- Motor housing dimensions: $9 \frac{1}{2}$ (width), $2 \frac{1}{2}$ (height)
- Base dimensions: 6 (width), 1 (height)
- Annotation: "TAPPED FOR $\frac{1}{2}$ CONDUIT"
- Annotation: "2" Switch Can Be Added 2" 3" 1" desired"

Top View (Bottom):

- Overall width: $1 \frac{1}{2}$
- Overall height: $4 \frac{1}{2}$
- Internal dimensions: $5 \frac{1}{2}$ (width), $1 \frac{1}{2}$ (height)
- Annotation: "OPTIONAL OUTLET"

Bottom Annotations:

- 4 HOLES TAPPED $\frac{3}{8}$ "-16
- MAY BE USED TO HOLD MACHINE DOWN, IF REQUIRED

Part Number: P-16 664

Net Weight—257 lbs. Domestic Shipping Weight—290 lbs.

HOBART

MODEL 3430 COFFEE MILL

Specifications

GENERAL—This modern, illuminated Mill is used on counters and back bars of many restaurants and eating places for the purpose of laying special emphasis on the importance of Freshly Ground Coffee in the Correct Grade of Grind. Front panel lights up when Coffee is being ground.

MOTOR—Hobart-built, $\frac{1}{4}$ H. P. capacitor start type for single phase, A. C. operation. Ball-bearing, self-lubricated. Equipped with cord and plug.

BURRS—Cast chromium alloy, toothed granulator burrs. They will produce a grade of grind sufficiently fine for the finest filter vacuum pot.

RELEASE—The 3430 Mill is equipped with Type "P" release to protect the burrs against damage from nails, stones and other foreign matter. The burrs are readily accessible when the cover cap is slipped off and two clamp handles are released, as explained in the instruction card accompanying each Mill.

CAPACITY—This Mill will grind approximately 2 lbs. of Coffee per minute on "Fine" Vacuum Pot grade of grind.

HOPPER—The hopper is conveniently located at top of Mill and has ample capacity for handling 3 lb. of Coffee. Housed within the Mill, the hopper rests on rubber at the top and is sealed with rubber at the bottom, thus preventing chaff or Coffee beans from entering inside of the housing. It is readily removable.

FINISH—The standard finish is Hobart Grey. The base mounting is formed from firm moulded black rubber, to make an attractive contrast with the Grey and chrome of the housing. The moulded base cushions the Mill on the counter, making for quiet operation, sanitation and durability.

LUBRICATION—Motor bearings are self-lubricating and the entire machine should require no lubrication for several years' operation.

LIGHT BULB—A standard 40 watt bulb, to illuminate front panel, is supplied with the Mill.



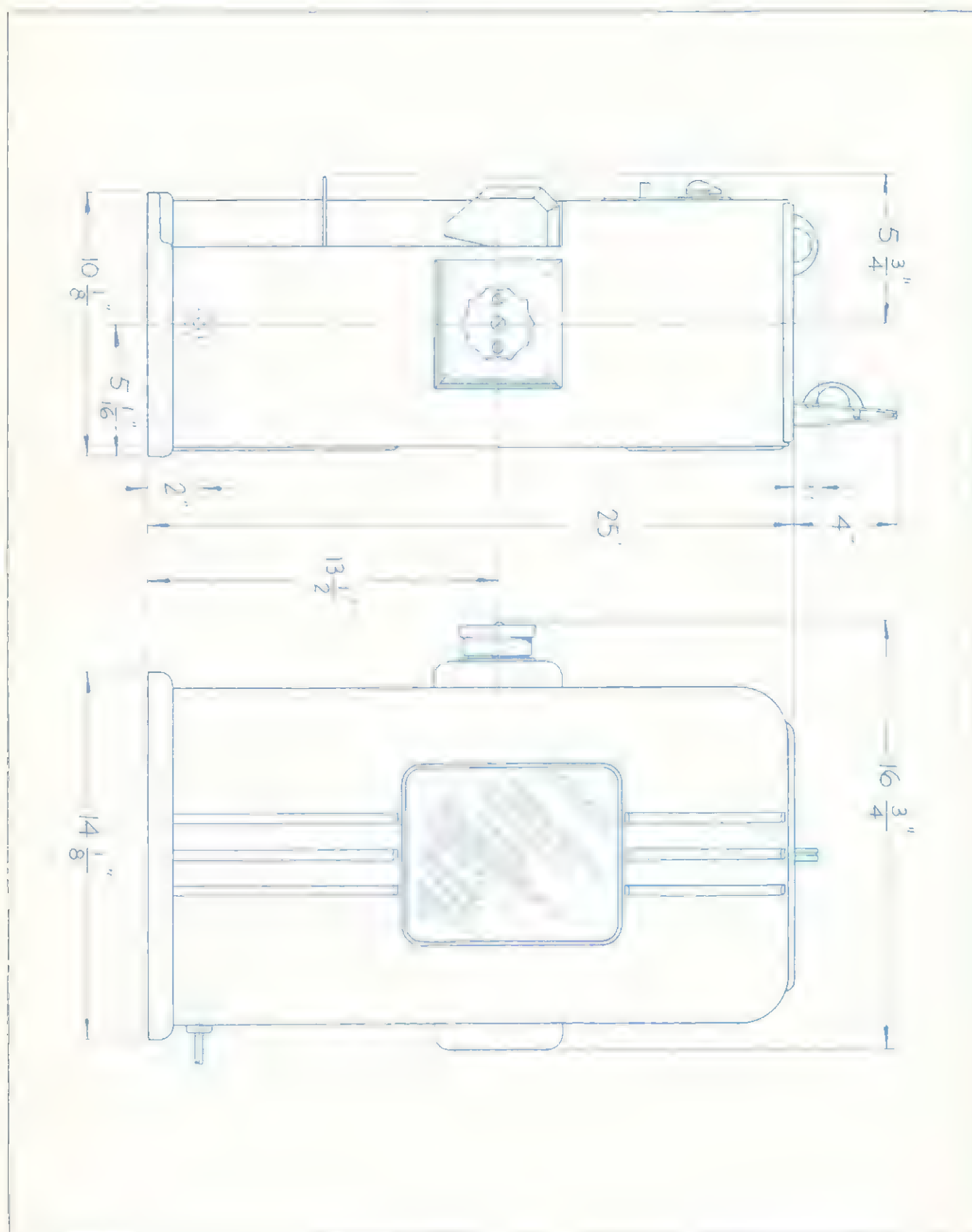
FRESHLY GROUND COFFEE

The importance of serving freshly ground coffee is being emphasized by many restaurants with the use of this brightly illuminated . . . beautifully finished Hobart Coffee Mill.

Coffee should be ground just before using . . . and this display and aroma of **FRESHLY GROUND** coffee will be especially attractive to your patrons.



DETAILS and DIMENSIONS MODEL 3430



Net Weight—80 lbs.
Shipping Weight—103 lbs.

HOBART

MODEL 5013 POWER MEAT SAW

Specifications

MOTOR—One horsepower Hobart-built, ventilated, splash-proof type with grease-packed ball bearings.

MOTOR STARTER—Push-button type with thermal overload protection and convenient reset.

DRIVE—Heavy-duty "V" belt.

SAW BLADE—Positive draw cut, $\frac{5}{8}$ " wide by 106.8" long. Tooth design minimizes bone dust and residue.

BLADE TENSION INDICATOR—Direct reading indicator, mounted inside the head, accurately registers blade tension. Hand wheel positive tension control, enclosed in the base, permits close wall installations by eliminating all outside mechanisms.

BLADE GUIDES AND CLEANERS. The lower removable assembly combines easily adjusted ball thrust bearing, blade guide and guard, blade cleaner and pulley cleaner. The adjustable upper assembly consists of easily adjusted ball thrust bearing, blade guide, guard and stabilizer. Lower guide and cleaning unit and upper assembly are easily removed for cleaning without the use of tools. It is unnecessary to remove functional parts for changing saw blades. Upper pulley cleaner is mounted separately. For extra long life, pulley cleaners have two scraping surfaces which may be indexed into working position as needed, assuring continued clean cutting.

PULLEYS—The interchangeable upper and lower blade pulleys are identical and are easily removed. True running blades are assured by crown on flanged pulleys.

CAPACITY—Cutting clearance 15" high, $12\frac{1}{4}$ " wide. Extra large cutting table provides ample stacking space on the stationary portion, which measures $16\frac{5}{8}$ " by 33" total length. The carriage is 16" by 21", with a 21" travel on ball bearing wheels.

GAUGE PLATE—Rigid, quick-action gauge plate is $6\frac{3}{4}$ " by 17". Special "take off" design improves meat handling. Table is calibrated for accurate cutting.

SAFETY FEATURES—All moving parts are enclosed, but readily accessible. Blade is guarded above and below cutting area. To eliminate the necessity of handling items close to blade, a pusher plate is provided.

SANITARY FEATURES—All parts which require cleaning are quickly detachable without use of tools. Motor is mounted in separate compartment in base sealed from contact with meat scraps. One completely enclosed scrap compartment, containing a removable drawer into which residue is deposited, provides quick disposal of accumulated particles. Removable chute leads to scrap compartment. Cleaners efficiently remove grease from saw blade and blade pulleys. Adjustable legs, with Neoprene sleeves, form dirt-proof seal with floor.

FINISH—Hobart Gray enamel. Working surfaces of table, carriage and gauge plate are of polished stainless steel.

STANDARD EQUIPMENT—Three saw blades. Pusher for short ends.

SAW BLADE SERVICE—Factory blade sharpening service through maintained stocks at all Hobart offices.



*Faster, straighter, cleaner
cutting of
meat, bones, fish, poultry*

With the addition of the new Power Meat Saw to the full line of Food and Kitchen Machines, the vast research and production engineering facilities of Hobart again have delivered Quality—known in the industry for over a half century.

Unmatched in performance, quality and appearance, this powered cutting mechanism has the capacity to handle the requirements of meat departments, locker plants, restaurants and institution kitchens. It reduces man hours, standardizes meat cutting, yields greater profits.

Its extra large cutting table, spacious stacking space, reading indicator showing blade tension and quick-action calibrated gauge plate provide unusual ease of operation. It cuts *faster, straighter, cleaner*—with a minimum of objectionable bone dust—thanks to the sensational new Hobart *Positive Draw-Cut Blade*!

Draw-cut is not new to experienced butchers, but *power driven draw-cut* is new. The cutting practices used for years by good butchers have been applied mechanically to the new Hobart Power Meat Saw.

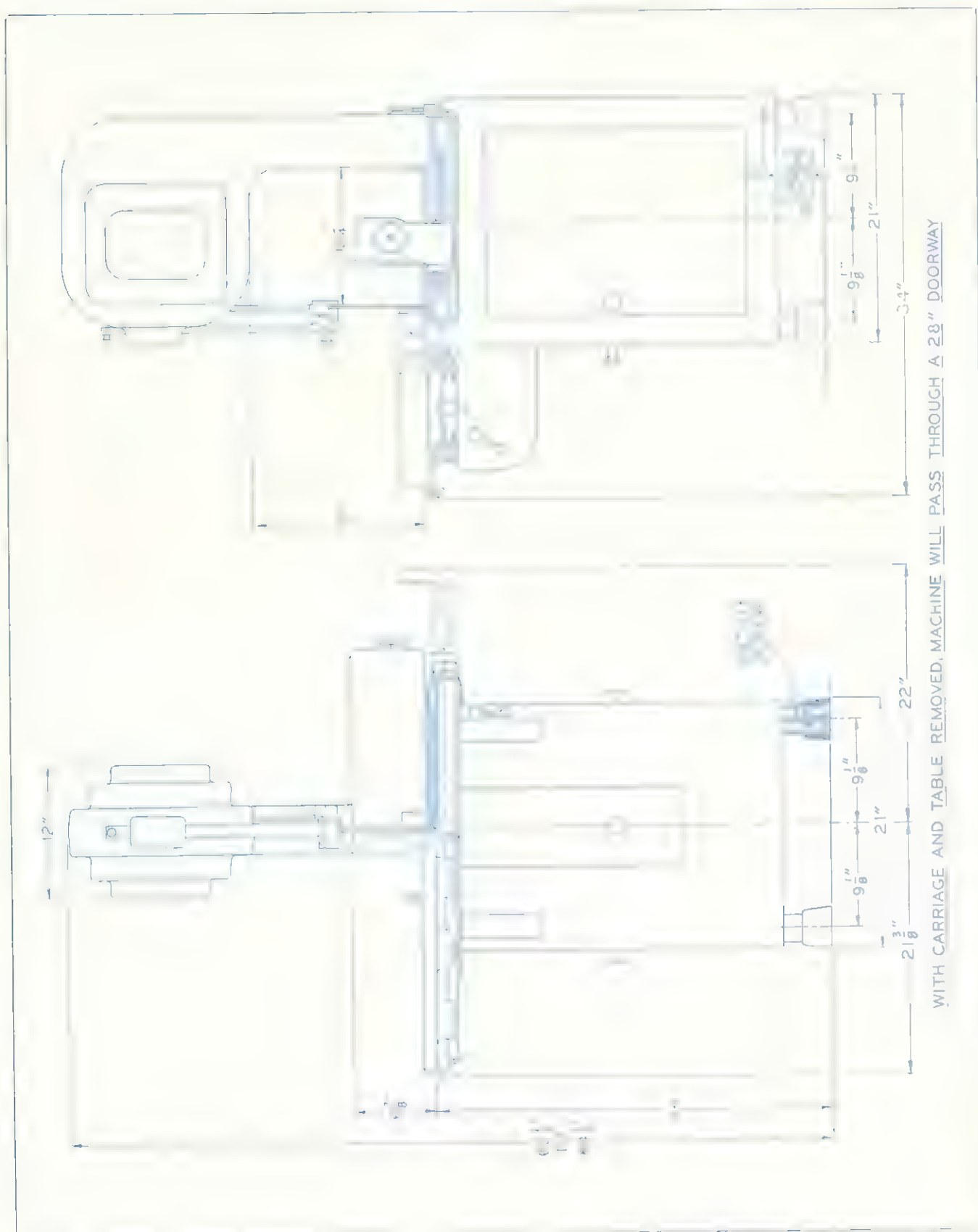
Being designed with smooth, flowing surfaces it also embodies a removable waste chute, scrap disposal drawer and other cleaning features which make this machine *easy to clean—easy to keep clean*.

(Line Drawing of this Machine on Reverse Side)

4-1-48

THE HOBART MANUFACTURING CO., TROY, OHIO

DETAILS and DIMENSIONS MODEL 5013



WITH CARRIAGE AND TABLE REMOVED, MACHINE WILL PASS THROUGH A 28" DOORWAY

Net weight—568 lbs.

Approximate shipping weight—722 lbs.

HOBART

MODEL 402 SCALE

Specifications

DESIGN: Even-balance type, designed to provide for accurate weighing of ingredients. Counter space required is 9" x 18".

CAPACITY: Standard equipment provides for weighing up to 10 pounds. Tare beam graduated in quarter ounces up to one pound. Standard equipment includes the following weights, 1 one pound, 2 two pound and 1 four pound.

CHART: Standard design includes over and under chart with zero center. Chart with zero center and one-quarter ounce graduations, also available for this model (furnished without extra charge when specified).

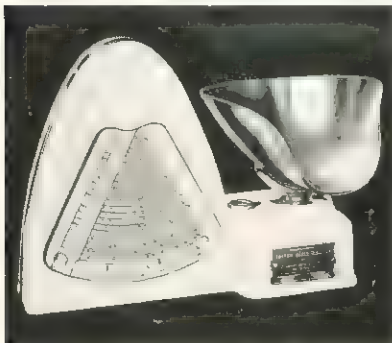
CONSTRUCTION: Lever and platforms mounted on jewel agate bearings providing extreme accuracy and long life. Oil type dash pot insures quick stop action. Built with shock-absorbing devices to offset sudden movement resulting from quick application of heavy loads.

EQUIPMENT: Standard arrangement includes square aluminum platter 8" x 8 3/4". Pan, Scoop or round platter 6 1/2" in diameter, furnished instead of the standard platter without additional charge. Special equipment for particular applications also available. Weight platter 6 1/2" in diameter.

FINISH: Hobart Gray, morocco finish, with all metal parts highly polished. Sanitary in both finish and design.

WEIGHT: Shipping weight approximately 60 pounds. Net weight 24 1/2 pounds.

Modern MODEL 100 SCALE



A fan-type scale for many sales counter uses. Computes prices of any products sold by weight instead of count. Light-weight, compact, easily portable. Scoop furnished, flat platter optional. Available with 1 1/4 pound chart or 3 pound chart.



JUL 26 1948

Even-balance type

DESIGN DIVISION

10 POUND CAPACITY SCALE

The Model 402 Hobart-Dayton Scale is simple, accurate and weighs materials easily and quickly.

In the baking industry, the old "scoop and pinch" methods have been replaced by the more accurate methods that have been responsible for much of the progress that has been made. Uniform results demand exactness of measurements that can be secured only by weighing the ingredients. The Model 402 assures close adherence to established formulas.

In the kitchen, a scale such as this is invaluable for food portioning and controlling costs.

The needle-point indicator eliminates inaccuracy. Excessive oscillation of the indicator is retarded by a quick-stop device, speeding up weighing.

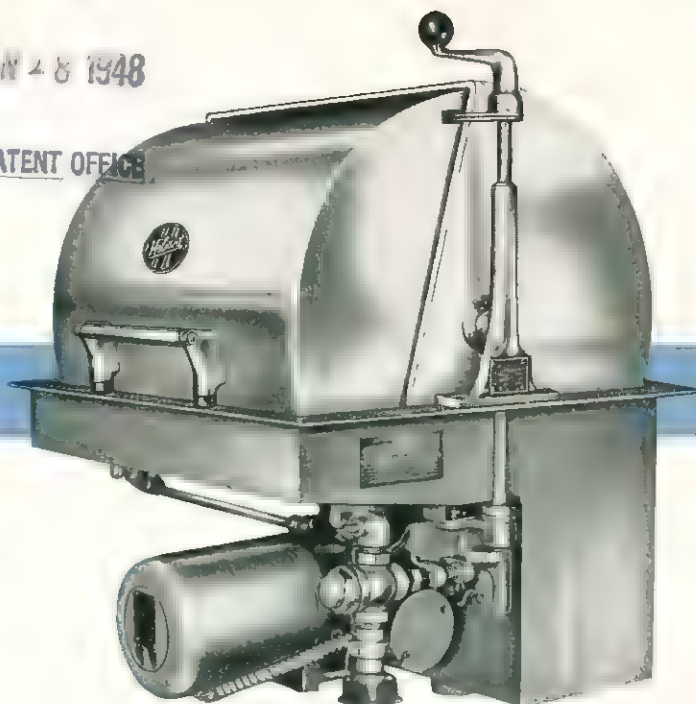
The compact, attractive, easy-to-clean Model 402 Scale is an ideal unit for the bake shop and for many departments in busy kitchens.

HOBART

JUN 28 1948

U S PATENT OFFICE

MODEL SM-4 DISHWASHER

*Specifications*

DESIGN: Semi-automatic type with telescoping hood, designed for straight-through operation.

Built in two specifications:

Tank and hood Stainless Steel

Hood Stainless Steel, tank Galvanized

WASH: Revolving wash arm below dishes directing powerful streams up through open rack, striking hood and deflecting down over dishes again.

RINSE: Operated from outside by self-closing valve. Rinse sprayers direct fresh hot water over the dishes from above and below.

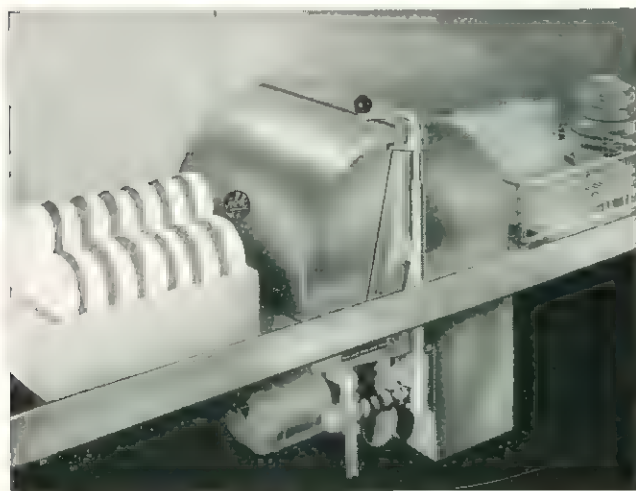
CONTROL: Wash and rinse controlled by single handle arranged with interlocking device to prevent washing while hood is open, or opening the hood while washing.

PUMP: Capacity 45 gallons per minute, operated by direct connected $\frac{1}{4}$ H.P. Hobart-built motor, equipped with approved starting switch.

STRAINER PAN: Tank equipped with removable perforated metal strainer pans to keep water free of refuse.

STANDARD EQUIPMENT: Includes three racks, 16" x 16", and electric heating element with switch. (Steam injector or gas burner optional.)

LENGTH (AT TABLE HEIGHT) 22". WIDTH 23".



Typical installation

Straight-through operation

Narrow counters, fountains or work boards no longer stand in the way of the many advantages which follow installation of Hobart Dishwashing and Glasswashing Equipment.

The Model SM-4 is so constructed that the dishes may enter the machine from either direction and be discharged on the clean dish table on the opposite side.

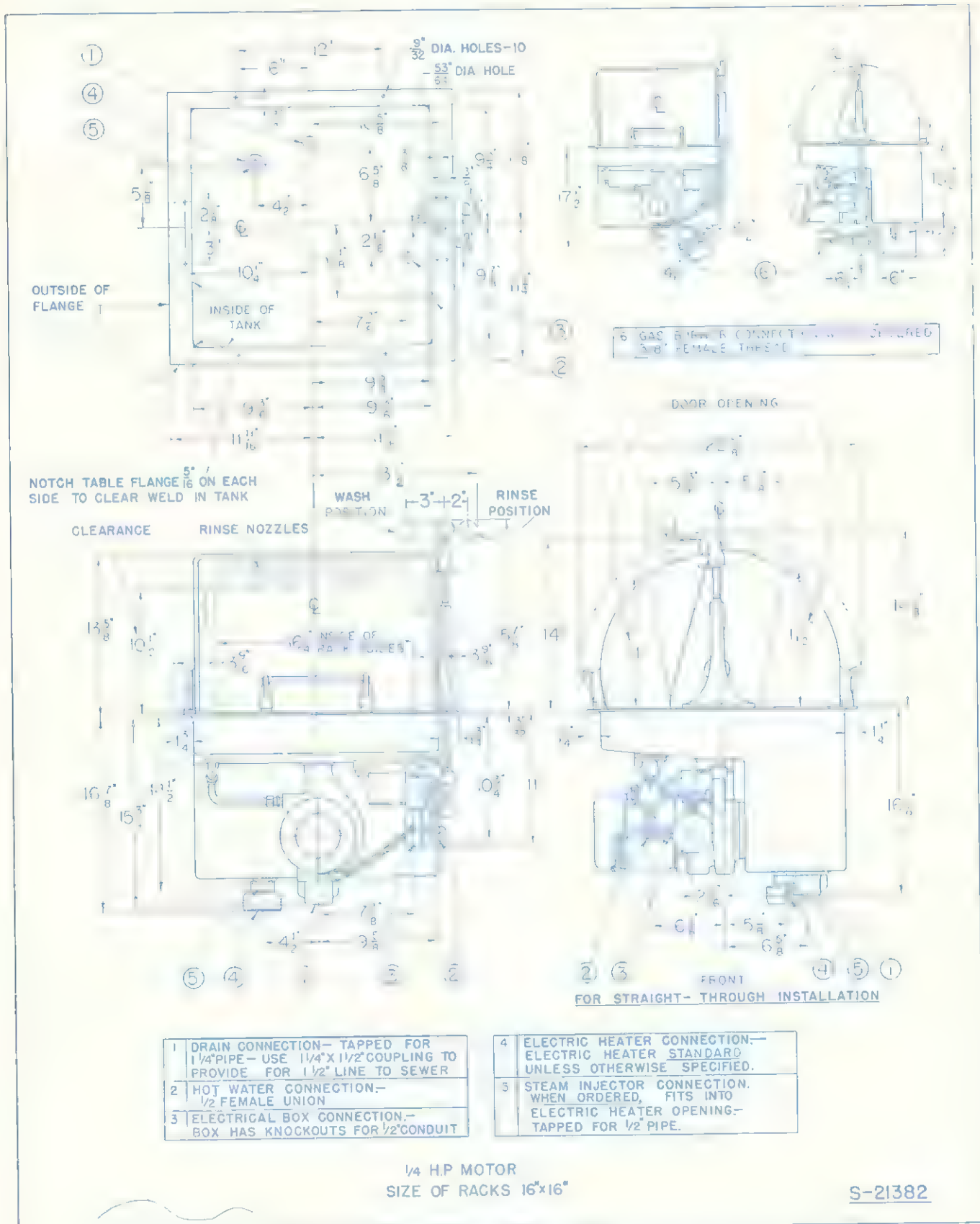
A space only 24" wide is ample for this compact unit. It can be installed in an ordinary table or included in the counter or work board, where glasses and dishes are washed at the point of service.

A specially-designed pump unit shoots the wash water up through wide-mouthed nozzles in the revolving wash arm. These powerful streams pass through the open-type rack, strip the soil from the dishes, strike the dome-shaped hood and deflect down over the dishes again. Then, a turn of the handle and the dishes are rinsed with fresh, hot water.

The combination of straight-through action, compactness, speed, quietness, ease of operation and good sanitation . . . all in a limited space . . . make this small inexpensive machine outstanding in the complete line of Hobart Dishwashers.

The SM-4 is ideal for narrow counter installations

DETAILS and CONNECTIONS MODEL SM-4



DIMENSIONS. Edge of tank—width 23", length 22" Height from table level to top of hood 14":

Approximate Shipping Weight 275 lbs.

HOBART

MODEL AM-4 DISHWASHER

Specifications

DESIGN: Semi-automatic, rack-type dishwasher with three doors, for straight wall or corner installations. (Third door serves as inspection door on straight wall installation.) Constructed of 16-gauge stainless steel or 12-gauge galvanized iron (galvanized wash chamber 14-gauge).

SANITARY BASE: Welded steel construction with adjustable pedestals. Deck plates furnished for shipboard.

PUMP AND MOTOR: Integral unit assures smooth, quiet operation. Outside pump with removable end plate—capacity 135 gallons per minute. Motor— $\frac{3}{4}$ H.P. Hobart-built, drip-proof type with grease-packed ball bearings.

WASH: Revolving wash arms above and below dishes provide thorough distribution through wide mouth nozzles that direct streams at all angles. Arms easily removed for cleaning without the use of tools. Control parts constructed of rust resisting alloy.

RINSE: Easily removable, wing-type rinse sprayers above and revolving rinse arm below assure thorough distribution of fresh, hot rinse water. Externally controlled by self-closing rapid-action valve equipped with renewable alloy seat.

CONTROL: Single handle control for wash and rinse with inter-locking arrangement to prevent operation of wash or rinse while doors are open—also to prevent raising doors while wash or rinse is in action.

DRAIN AND OVERFLOW: Drain valve constructed of rust-resisting alloy to prevent sticking, binding or corroding. External type controlled from front of machine. Removable bell-type overflow with large skimming surface.

STANDARD EQUIPMENT: Includes five 20" x 20" Hobart chrome racks, and heating equipment—either enclosed gas burners with extended flue, or steam injector (extra charge where both are specified), and approved tumbler switch, with guard plate, mounted directly on motor.

LENGTH (AT TABLE HEIGHT) 24 $\frac{3}{4}$ ". **WIDTH** 30".



*Increased Capacity—
“ “ “ Greater Value*

The Model AM-4 is one of the most adaptable models in the Hobart line—requiring less space than a two-compartment sink—and will wash many more dishes for the floor space required. Even with inexperienced help, uniform, satisfactory results are assured—and without constant supervision.

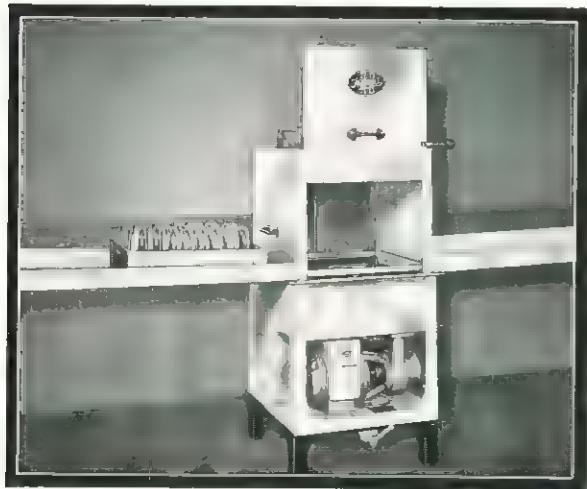
The “AM-4” has ample capacity for peak loads—and is extremely economical to operate during “off” periods.

The highly effective revolving wash quickly strips the food from the dishes—and the full coverage rinse assures sparkling dishes and high standards of cleanliness for all tableware.

Hobart dependability is assured by the Hobart-built motor, the pump and all working parts—a real heavy-duty dishwashing machine in every sense of the word.

The “AM-4” lends itself to a wide variety of arrangements, including corner and straight wall installations. It is an ideal high-speed glasswasher.

The price reflects values characteristic of all Hobart kitchen machines: outstanding design and construction, and savings effected by large scale production.



(Line Drawing of this Machine on Reverse Side)

DETAILS and CONNECTIONS MODEL AM-4

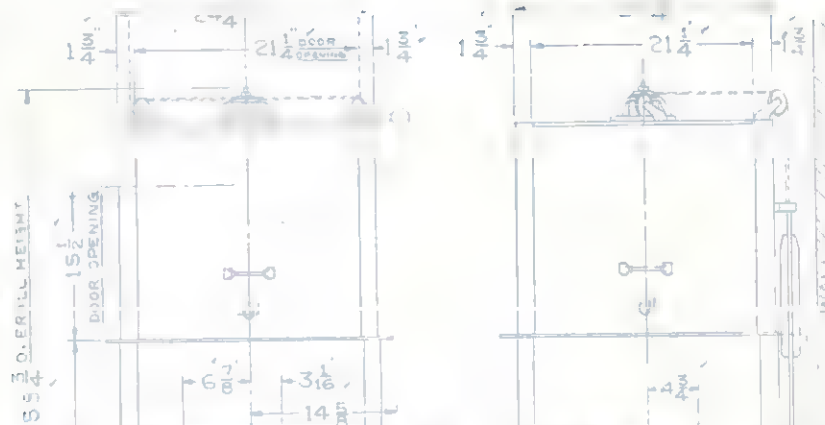
RACK GUIDES TO BE IN
LINE WITH RACK TRACKS

2" CLEARANCE

TABLE LAYOUT APPLIES TO ALL THREE DOORS
TRACK LAYOUT APPLIES TO STRAIGHT
THRU MACHINE ONLY

TURN TABLE DOWN
INTO MACHINE

SECTIONAL VIEW OF
TABLE CONNECTION



25 3/16 FROM TABLE TO TABLE

1 STEAM PIPE CONNECTION - 1/2 FEMALE THREAD

3 DRAIN PIPE CONNECTION - 1/2 FEMALE THREAD

4 ELECTRICAL BOX CONNECTION - 3/4 FEMALE THREAD

5 GAS CONNECTION - 3/8 FEMALE THREAD IF GAS BURNER IS SPECIFIED

LEFT IF SPECIFIED

3/4 H.P. MOTOR

R-20197

DIMENSIONS—Length of wash chamber at table height 24 3/4". Overall width 30". Height 60 1/2". Working level 34". Shipping weight approximately 725 lbs.

HOBART

MODEL AM-5 DISHWASHER

Specifications

DESIGN: Semi-Automatic, rack-type dishwasher with three doors for straight wall or corner installations. (Third door serves as inspection door on straight wall installations.) Constructed of 16-gauge stainless steel or 12-gauge galvanized iron (galvanized wash chamber 14-gauge).

BASE: Welded steel construction with sanitary adjustable legs. Deck plates furnished for shipboard.

PUMP AND MOTOR: Integral unit assures smooth, quiet operation. Outside pump with removable end-plate . . . capacity 135 gallons per minute. $\frac{3}{4}$ H. P. Hobart-built drip-proof motor with grease-packed ball bearings.

WASH: Revolving wash arms above and below dishes to provide thorough distribution through wide mouth nozzles that direct streams at all angles. Arms easily removed for cleaning without the use of tools. Control parts constructed of rust resisting alloy.

RINSE: Easily removable, wing-type rinse sprayers above and revolving rinse arm below assure thorough distribution of fresh, hot water over dishes. Externally controlled by self-closing rapid-action valve . . . nickel alloy seat.

CONTROL: Single handle control for wash and rinse with interlocking arrangement to prevent operation of wash or rinse while doors are open. (Doors cannot be opened while wash or rinse is in action.)

DRAIN AND OVERFLOW: Drain valve constructed of Ni-Resist parts to prevent sticking, binding or corroding. External type controlled from front of machine. Removable bell-type overflow to provide large skimming surface.

STANDARD EQUIPMENT: Includes gas burner with safety pilot light or steam injector (extra charge where both are specified). . . approved tumbler switch mounted directly on motor . . . wash and rinse thermometers mounted on machine, gas or steam thermostat and six 20" x 20" Hobart chrome racks.

LENGTH (AT TABLE HEIGHT) 24 $\frac{3}{4}$ ". Width 30".



Outstanding . . .

The Model AM-5 is a DeLuxe Dishwasher, complete in every detail. It is designed to provide highest capacity in minimum floor space.

A few of the outstanding improvements and new features which place this Model "head and shoulders" above anything else on the market are: wash temperature control . . . increased pump capacity . . . Hobart-built, grease-packed ball bearing, drip-proof motor . . . single handle, door-interlocking wash and rinse control with self-closing rinse valve . . . exterior ball-bearing door sheaves . . . protected motor switch . . . rust-resisting drain valve controlled from front of machine . . . specially designed high efficiency gas burner or silent-type steam injector.

These, together with a smooth hinged top . . . simplified interior by use of heavy brass tubing in place of ordinary pipe and plumbing connections . . . easily removable front enclosure panel . . . sanitary, welded, heavy steel base . . . adjustable legs . . . large removable bell-type overflow . . . and the famous Revolving Wash, with its large non-clogging openings . . . not only add to the performance of this machine, but also assure high standards of cleanliness by making it exceptionally easy to clean and keep clean.

The outstanding performance of this model reflects characteristic Hobart values made possible by progressive development, engineering and large scale production.



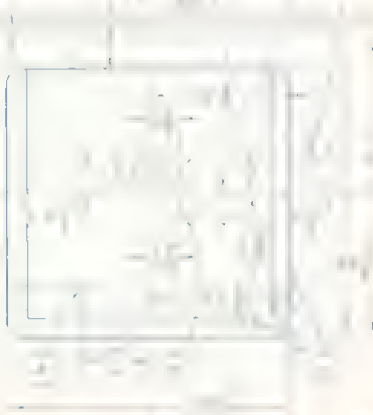
DETAILS and CONNECTIONS MODEL AM-5

NET WEIGHT - 732 LB (GALV MACH)

DOMESTIC SHIPPING WEIGHT - 898 LB (GALV MACH)

APPROX
CLEARANCE 1"

RACK GUIDES TO BE IN LINE
WITH RACK TRACKS



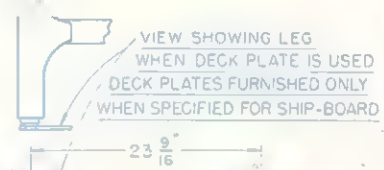
TRACK LAYOUT FOR
CORNER INSTALLATION



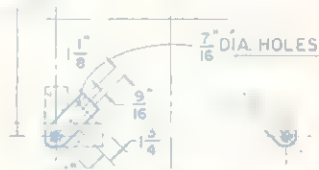
TABLE LAYOUT
APPLIES TO ALL THREE DOORS
TRACK LAYOUT APPLIES TO STRAIGHT-
THRU MACHINES ONLY

TURN TABLE DOWN -
 $\frac{5}{8}$ " INTO MACHINE

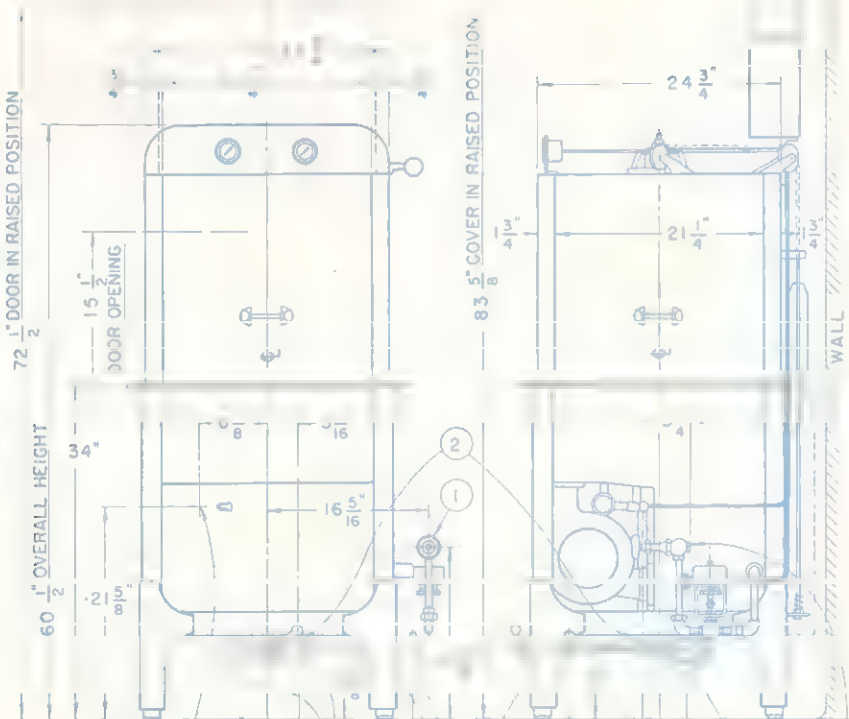
SECTIONAL VIEW
OF TABLE CONNECTIONS



VIEW SHOWING LEG
WHEN DECK PLATE IS USED
DECK PLATES FURNISHED ONLY
WHEN SPECIFIED FOR SHIP-BOARD



POSSIBLE POSITION
OF DECK PLATES



DRAIN TO RIGHT IS STANDARD
CAN BE SUPPLIED TO LEFT
IF SPECIFIED

25 $\frac{3}{16}$ " FROM TABLE TO TABLE

- | | |
|---|---|
| 1 | STEAM PIPE CONNECTION - $\frac{1}{2}$ " FEMALE THREAD |
| 2 | RINSE PIPE CONNECTION - $\frac{3}{4}$ " MALE THREAD |
| 3 | DRAIN PIPE CONNECTION - 2" FEMALE THREAD |
| 4 | ELECTRICAL BOX CONNECTION - $\frac{3}{4}$ " FEMALE THREAD |
| | GAS CONNECTION - $\frac{3}{8}$ " FEMALE THREAD IF GAS BURNER IS SPECIFIED |

SIZE OF RACKS 19 $\frac{3}{4}$ " X 19 $\frac{3}{4}$ "

$\frac{3}{4}$ H.P. MOTOR

STANDARD EQUIPMENT INCLUDES THERMOSTATIC CONTROLLED GAS BURNER OR
STEAM INJECTOR WITH THERMOSTAT

R-20428

DIMENSIONS—Length of wash chamber at table height 24 $\frac{3}{4}$ ". Overall

width 30", height 60"; Working level 34"; Shipping weight approximately 775 lbs.

HOBART

MODEL AM-7 DISHWASHER

Specifications

DESIGN: Semi-automatic, rack-type dishwashing unit with three doors for straight wall or corner installations. (Third door serves as inspection door on straight wall installations.) Easily removable front panel. Hinged-top cabinet cover is pick-up type, hence readily removable.

CONSTRUCTION: 16 gauge stainless steel (18-8). Welded steel base with sanitary, adjustable legs—fitted with sliding neoprene sleeves.

PUMP: Integral with motor, assures perfect alignment and quiet operation. Newly designed pack-less seal (no stuffing box), two easily removable inspection plates—capacity 175 gallons per minute.

MOTOR: Hobart-built, 1 H. P., grease-packed ball bearing, drip-proof, ventilated. *Single phase* is repulsion start, induction run type. *Three phase* is polyphase squirrel cage induction type. *Direct current* is compound wound.

WASH: Revolving wash arms with unrestricted openings—double end jets—above and below dishes to provide thorough distribution of water streams at all angles. Arms are easily removable for cleaning without the use of tools.

RINSE: Readily removable, wing-type rinse sprayers above, and revolving rinse arms (which can be removed without the use of tools) below. Rinse arms feature curved ends, providing maximum efficiency. Externally controlled by self-closing rapid-action valve with nickel alloy seat.

CONTROL: Single handle control for wash and rinse with interlocking arrangement to prevent operation of wash or rinse while doors are open. (Doors cannot be opened while wash or rinse is on.)

DRAIN AND OVERFLOW: Drain valve constructed of Ni-Resist parts to eliminate the possibility of sticking, binding or corroding. External type, controlled from front of machine. Bell-type overflow with removable cap, providing large skimming surface. Auxiliary overflow on side of unit, providing protection against any possible hazards of cross connection.

STANDARD EQUIPMENT: Includes gas burners or steam injector (extra charge where both gas and steam are specified) thermostatically regulated—wash and rinse thermometers mounted on machine at eye level—six 20" x 20" Hobart chrome-plated wire racks—No. 609 Allen and Bradley thermal overload switch (not mounted).

DIMENSIONS (AT TABLE HEIGHT): Length 24 $\frac{3}{4}$ ". Width 30".

Featuring a high speed wash, powered by a Hobart-built, ball bearing motor with high efficiency pump, the patented revolving wash headers of the Model AM-7 Dishwashing Machine quickly strip food from the dishes and powerful wash streams thoroughly cover every point in the rack area. The rinse system directs water into every crevice—rinses the dishes rapidly, thoroughly, with maximum efficiency.

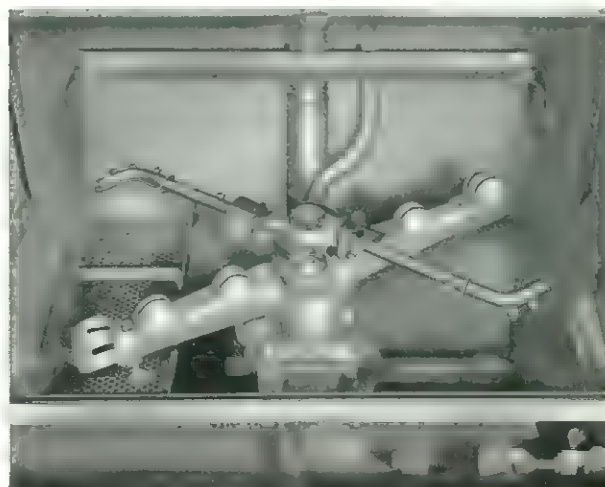
THE HOBART MANUFACTURING
COMPANY, TROY, OHIO



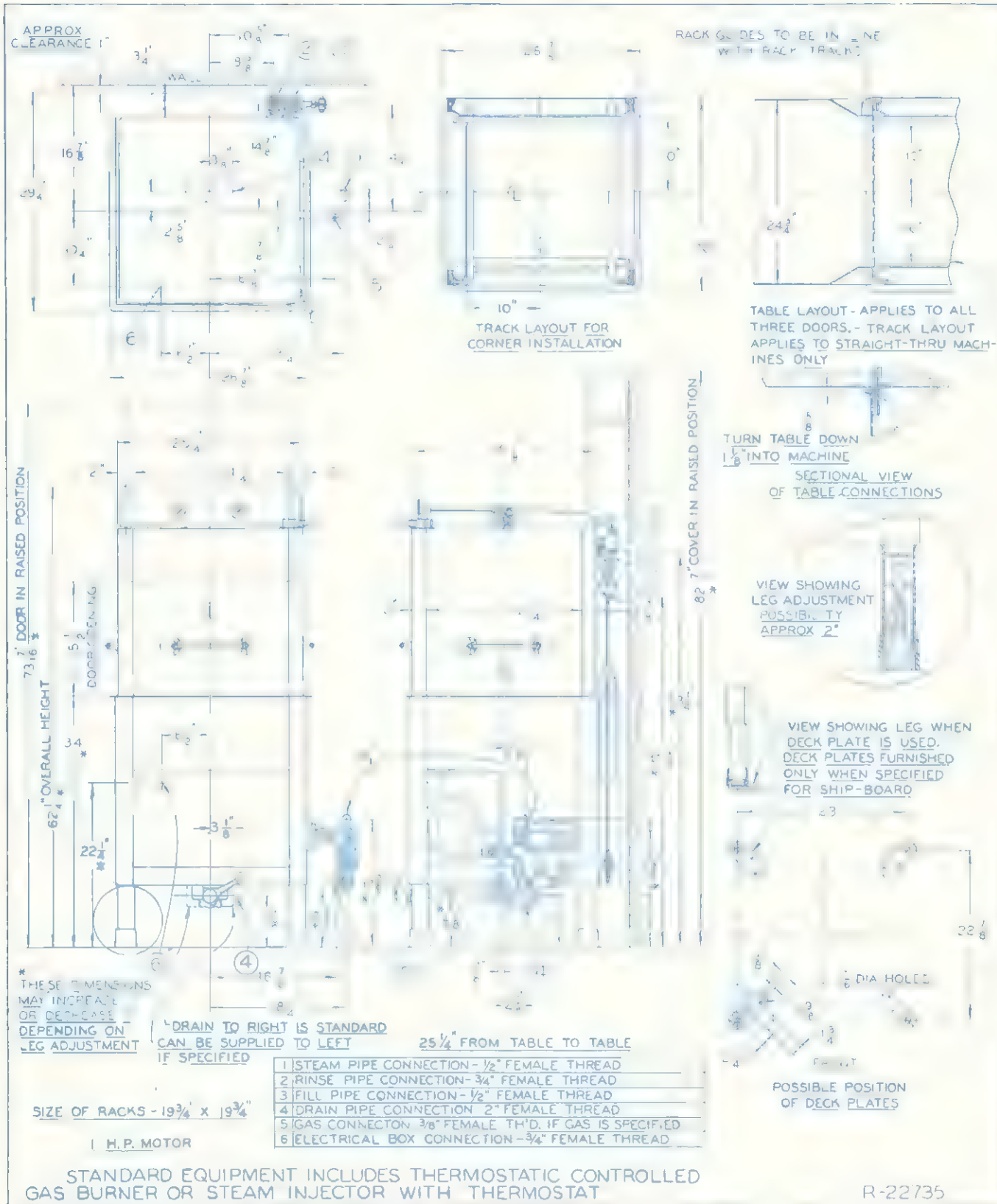
The New Dishwashing Machine

The newly-designed doors with long insulated handles on the new Hobart Model AM-7 Dishwashing Machine, plus the interlocking control system, facilitates proper operation of the unit. Furnished with an auxiliary overflow, in addition to the regular wash water overflow, effective protection is provided against possible hazards of cross connection.

Other outstanding features include newly-designed adjustable legs fitted with sliding neoprene sleeves—conveniently located fill valve—easily operated drain lever—and pump cleanout, making the Model AM-7 the greatest value ever offered in modern dishwashing equipment.



DETAILS and DIMENSIONS MODEL AM-7



Net Weight - 700 lbs.
Domestic Shipping Weight - 796 lbs.

HOBART

MODEL XM-2 DISHWASHER

Specifications

DESIGN: Fully automatic, with flexible curtains at each end of hood and between wash and rinse compartments. Constructed of 16-gauge Stainless Steel or 12-gauge Galvanized Iron.

CONVEYOR: Hobart Dual-Drive—each rack swings back and forth in wash chamber until started through the rinse by following rack. The racks are then automatically conveyed through the rinse and out on the clean dish table. Control lever provides for carrying last rack through rinse.

WASH: Special wash manifolds covering entire rack area above and below. Large unrestricted openings provide thorough distribution and direct streams at angles that reach all surfaces of the dishes. Swinging movement of racks insures thorough washing of dishes by powerful wash streams from above and below.

RINSE: Double-acting rinse arms above and below—operated automatically by racks in passing. Rapid action valve fitted with renewable nickel alloy seat.

DRAIN AND OVERFLOW: Automatic bell-type overflow with externally-controlled drain valve of corrosion-resisting material.

PUMP AND MOTOR: Integral unit equipped with ball-bearings insuring smooth, quiet operation. Pump capacity 215 gallons per minute. Equipped with removable end plate to permit easy cleaning. 1½ H.P. Hobart-built ball bearing motor of drip-proof design.

STANDARD EQUIPMENT: Includes seven 20" x 20" Hobart new wire, chromium-plated, open type racks designed for heavy-duty use, approved motor switch and Penberthy Steam Injector or gas burners. (Extra charge where both are specified.)

LENGTH: (at Table Height) 43½". Width 29".



Compact Automatic Model

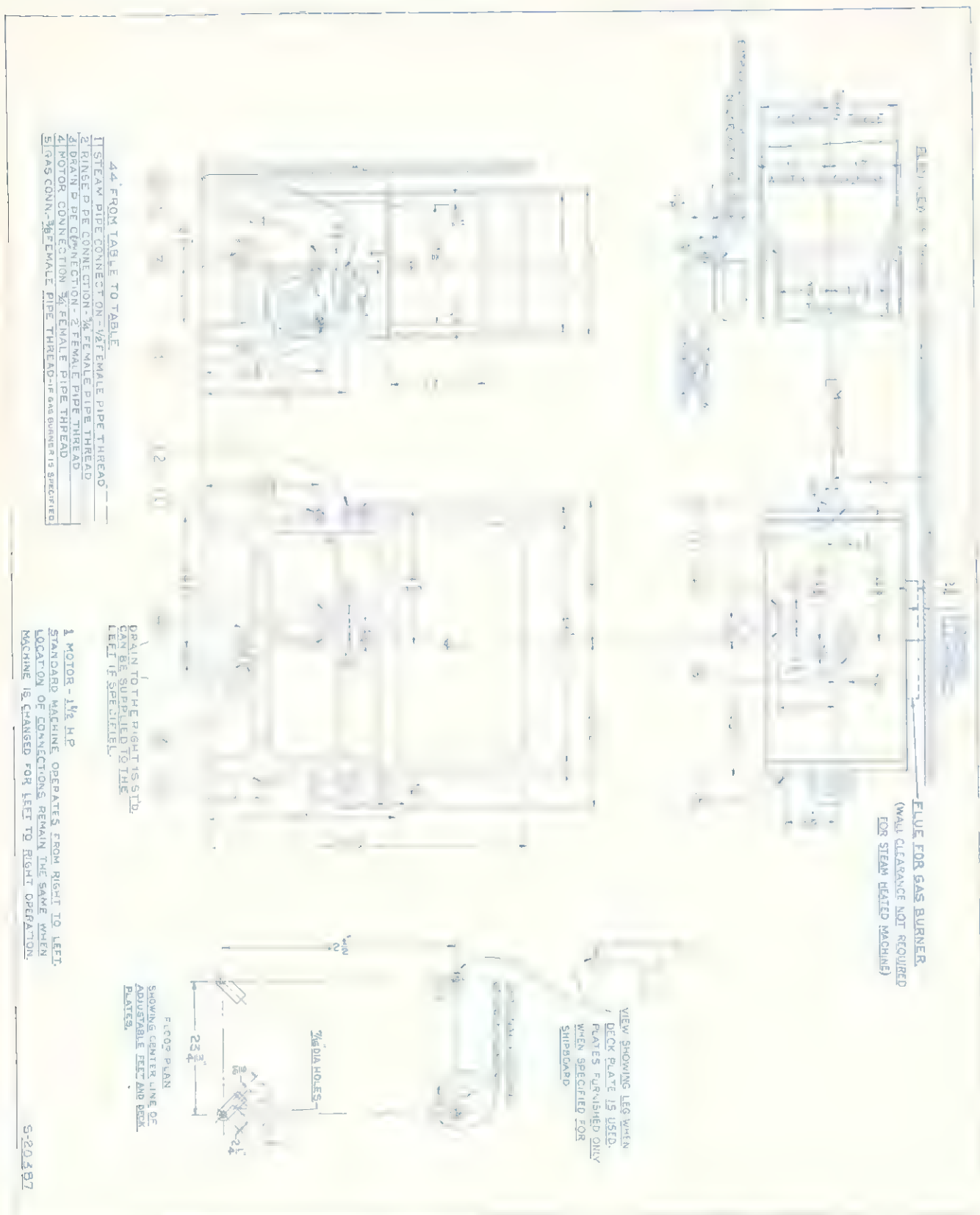
Designed with compactness in construction, the Model XM-2 is ideal where space is at a premium and thousands of dishes must be washed, with uniform results, in a short period of time. The famous *Hobart Dual-Drive* provides maximum cradling washing action—positive rack drive with automatic release—and effective lubrication of all driven bearings, because they are located outside the washing chamber.

When loaded, each dish rack is automatically drawn into the wash chamber, where it swings back and forth through powerful wash streams, coming from above and below, until started on its way again by the following rack . . . through the steaming hot rinse and out on the clean dish table. The operator need only start the rack.

Despite the small space it requires, this popular model includes such outstanding features as the *Hobart Dual-Drive* . . . automatic double-action rinse . . . integrally-built Hobart ball-bearing motor and pump unit.

Its outstanding features reflect the many manufacturing advantages which Hobart enjoys as the world's largest manufacturer of Food and Kitchen Machines.

DETAILS and CONNECTIONS MODEL XM-2



DIMENSIONS—Length at table height 43 1/2". Overall width 28 1/4".
Height 57 1/2". Working level 34". Shipping weight approximately 1075 lbs.

HOBART

MODEL XXM-2 DISHWASHER

Specifications

DESIGN: Fully automatic, rack type, two-tank, with baffles and curtains for effective control and separation of wash and rinse streams. Constructed of 16 Gauge Stainless Steel or 12 Gauge Galvanized Iron. Large door provided for ready access to wash and rinse compartments.

CONVEYOR: Hobart Dual-Drive provides for automatic dwelling of each rack in wash and rinse compartments with a "To and Fro" movement and positive advancement of racks through final rinse. All driven bearings are on the outside of machine, permitting proper lubrication.

WASH AND RINSE: Each compartment equipped with upper and lower distributing manifolds with large, unrestricted openings arranged to direct streams of water at angles that reach all surfaces of the dishes, covering the entire rack area. Swinging movement of racks during dwell in wash and rinse further accelerates cleansing action.

DRAIN AND OVERFLOW: Wash tank equipped with large capacity bucket type strainers, rinse tank with deep strainer pans. Automatic bell-type overflow and externally-controlled drain valves are connected to one common outlet.

FINAL RINSE: Double-acting rinse arms above and below the dishes are operated by racks in passing. Control valve fitted with renewable nickel alloy seat.

INSPECTION DOOR: A large sliding door conveniently located at the front of the machine provides ready access to both compartments.

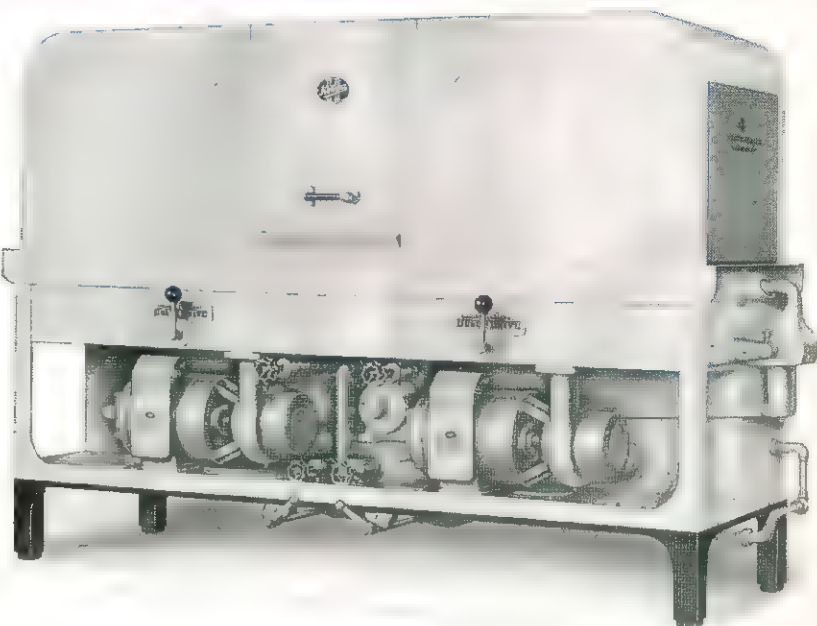
SANITARY BASE: Welded steel construction with adjustable pedestals. Deck plates furnished for shipboard.

PUMPS AND MOTORS: Integral units equipped with grease-packed ball bearings assure smooth, quiet operation. Pump capacity, 215 gallons per minute each; equipped with removable end plates to permit easy cleaning. Hobart-built motors of drip-proof design. Wash unit $1\frac{1}{2}$ H.P. Rinse unit $1\frac{1}{2}$ H.P.—control switches with thermal overload protection included with motors for alternating current.

STANDARD EQUIPMENT: Includes fifteen 20" x 20" Hobart chrome racks (ten No. 100 and five No. 101), designed to engage conveyor pawls—approved motor switch—Penberthy steam injectors and three thermometers, for wash, rinse and final rinse. (Extra charge for gas burners when specified.)

DIMENSIONS: Length (at table height) 80". Width 29".

APPROXIMATE SHIPPING WEIGHT: 2000 pounds.



Outstanding Performance...

Designed to provide extra washing time, often required for difficult washing conditions without loss of capacity, the XXM-2 will produce clean dishes at high speed, even under the most unfavorable conditions.

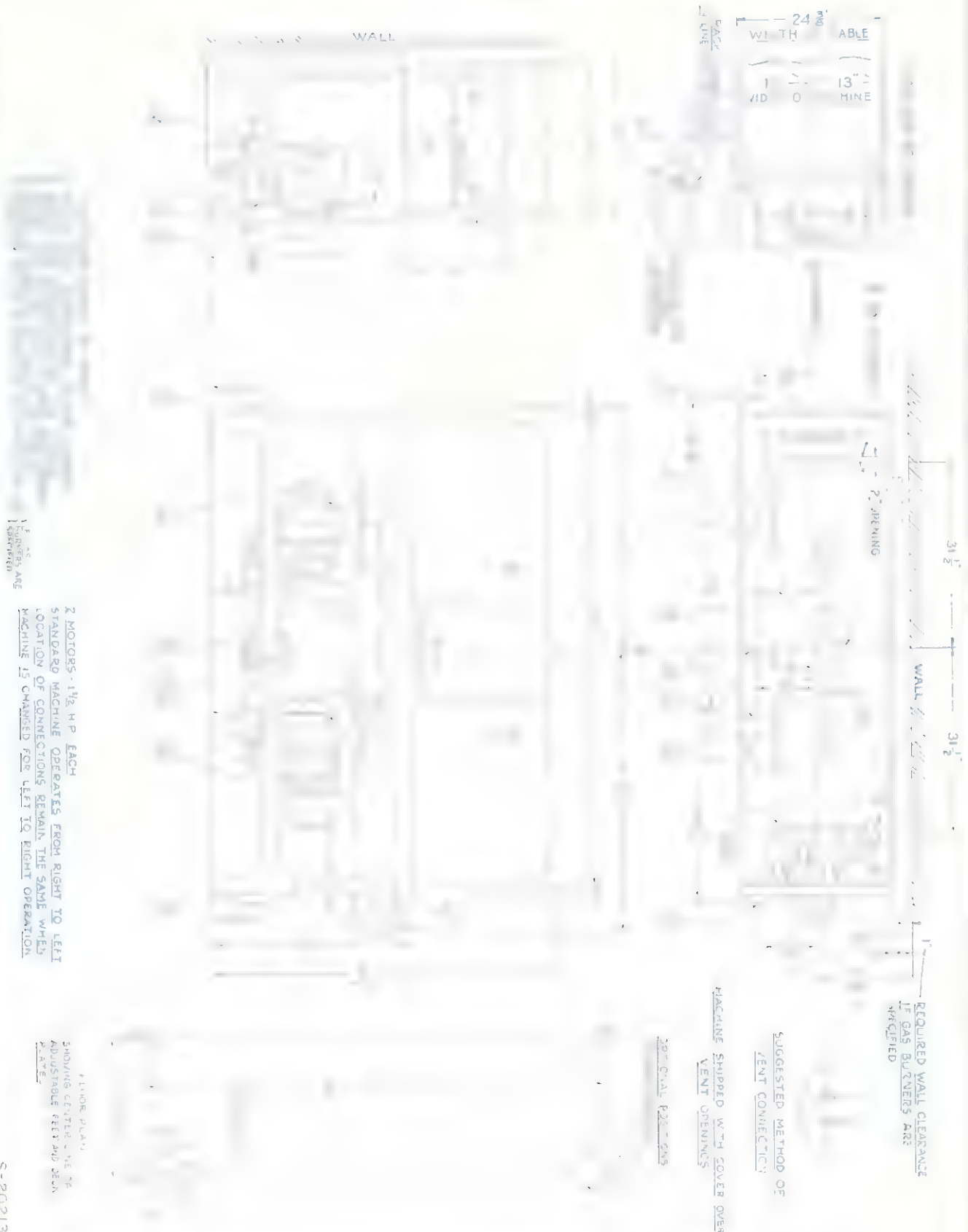
The operation duplicates the performance of two Model XM-2 units, employing the same effective washing and rinsing action used in the popular XM-2 automatic model.

In effect, the Dual-Drive hurries the racks in and out of the machine, thereby providing for more time under the wash and rinse streams.

Effective separation of wash and rinse streams and automatic control of fresh water added to each tank, contribute to the uniformity of results. High efficiency pumps and the combination of the new conveying arrangement with the full coverage distribution of wash and rinse streams are responsible for the high production of clean dishes.

Hobart standards of construction, including motors built by Hobart to meet the requirements of the application, assure dependability and long life of this modern, automatic, high-speed dishwasher.

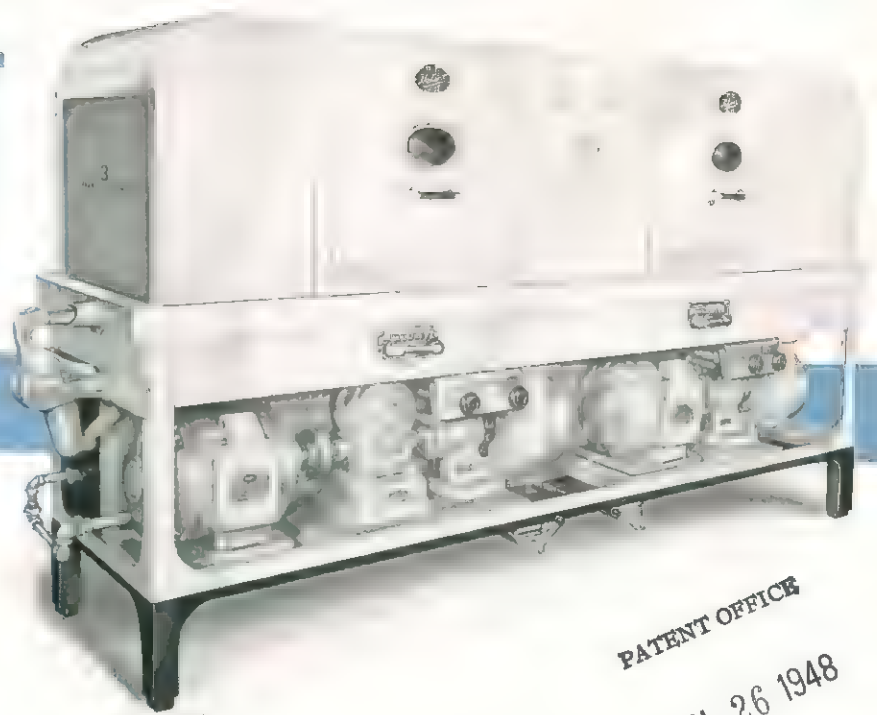
DETAILS and CONNECTIONS MODEL XXM-2



DIMENSIONS—Length at table height 80". Overall Width 29"
Height 57 1/2". Working level 34". Approximate shipping weight 2000 lbs.

HOBART

MODEL JM DISHWASHER



PATENT OFFICE
JUL 26 1948
DESIGN DIVISION

Specifications

DESIGN: Fully automatic, two-tank with flexible curtains at either end of hood and between the wash and rinse compartments. Constructed of 16-gauge Stainless Steel, or 12-gauge galvanized iron, internally welded.

CONVEYOR: Hobart Dual-Drive, permitting either continuous straight-through operation or dwell in wash chamber or power rinse compartment.

WASH AND POWER RINSE: Each compartment fitted with revolving spray manifold above dishes and stationary units with large openings below dishes, directing streams at angles that reach all surfaces of the dishes.

FINAL RINSE: Double-acting rinse above and below dishes, operated by racks in passing, with provision for regulating flow of rinse water.

INSPECTION DOORS: Each compartment equipped with large inspection door conveniently located at front of machine.

SANITARY LEGS: Adjustable to compensate for any unevenness in floor. Deck plates furnished for shipboard.

DRAIN AND OVERFLOW: Each tank equipped with automatic bell-type overflow and externally-controlled drain valve connected to one common outlet.

PUMPS AND MOTORS: Capacity of each pump, 295 gallons per minute, equipped with ball-bearings—removable end plates permit easy cleaning. Motors—Hobart, ball-bearing, drip-proof. Washing unit—2 H. P. Rinsing unit—2 H. P.

STANDARD EQUIPMENT: Includes fifteen 20" x 20" Hobart chromium, open type, wire racks designed for heavy-duty use, approved motor switches, Penberthy steam injectors and 3 thermometers for wash, rinse and final rinse.

LENGTH (AT TABLE HEIGHT) 95". **WIDTH** 31".

"Dishwasher of Dishwashers"

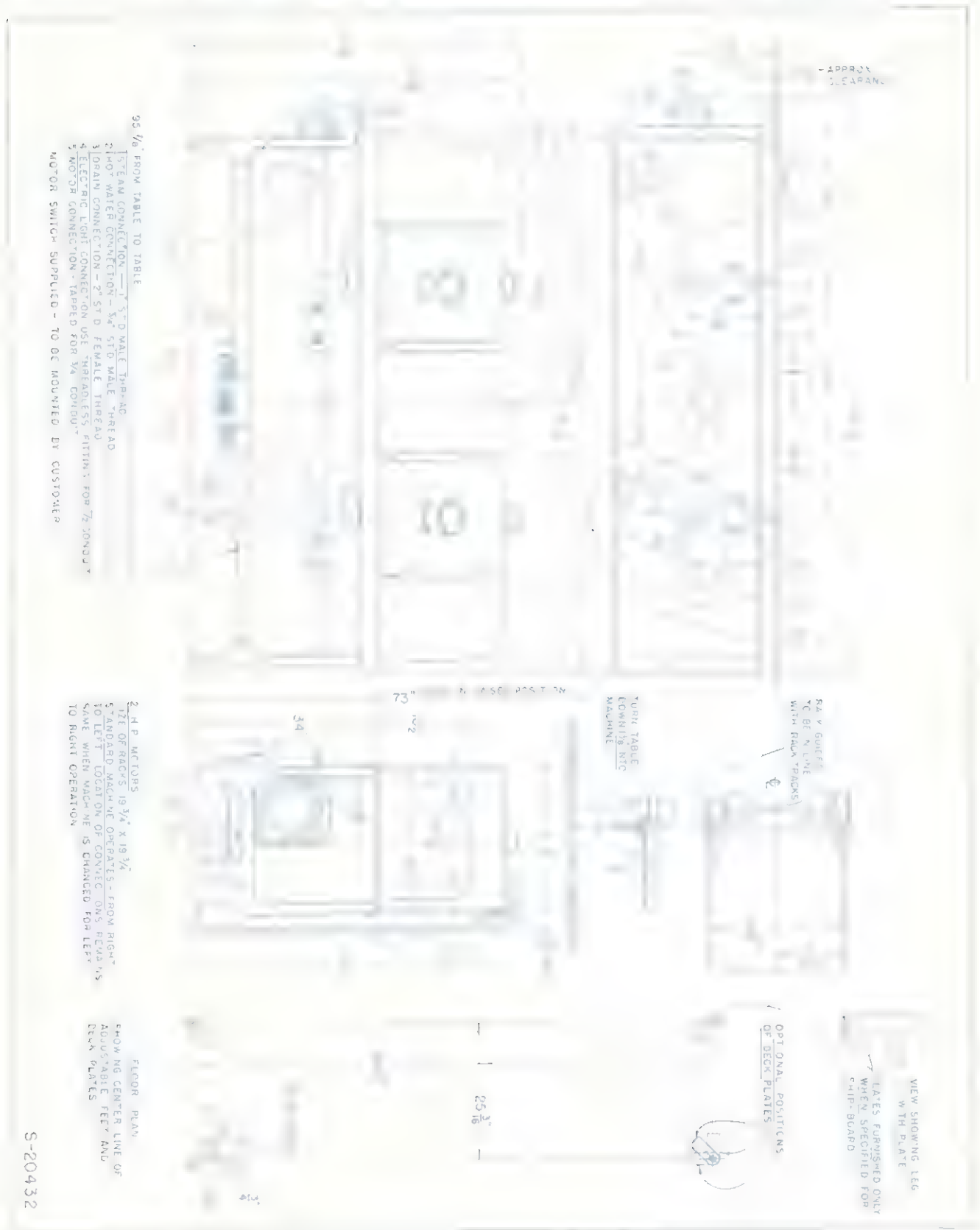
The Model JM is a high-speed, two tank, automatic dishwashing machine with a capacity that will meet the requirements of the largest kitchens.

The dishes, carried through at high speed, are first thoroughly cleansed by the stripping action of the powerful combination wash. They then pass through a power rinse, followed by a final sterilizing rinse.

The capacity of this model is increased . . . and at the same time results are bettered . . . by an ingenious use of the Dual-Drive Conveying arrangement which hurries the racks between operations and permits a "dwell" in the powerful streams of the wash and power rinse compartments.

Heavy-duty internally welded construction, with adequate and simple means for lubrication, assures long life and dependable operation under the most severe use.

DETAILS and CONNECTIONS MODEL JM



S-20432

DIMENSIONS—Length at table height 95". Overall width 31".
 Height 63". Working level 34". Shipping weight approximately 2800 lbs.

HOBART

MODEL BWS-1 GLASSWASHER

Specifications

DESIGN: Heavy duty, revolving-brush type glasswashing machine, constructed of 16 gauge stainless steel.

MOTOR: Hobart-built, ball bearing, $\frac{1}{4}$ H. P., drip-proof, with approved motor switch conveniently mounted with protective guard.

FILL AND OVERFLOW: Water inlet is located above overflow for compliance with plumbing codes. Lift-out overflow and drain.

WASH: Glasses are inverted in revolving brush unit where they are thoroughly scrubbed inside and out by combined action of the brushes and forced circulation of the water.

BRUSHES: Both center and side brushes are made of a combination of bristles specially designed for this equipment, constructed with metal backs and readily removable for cleaning.

AIR-ELIMINATOR: Revolving brush unit is designed to draw out pocketed air from inside of the glass and set up forced circulation of water in the glass. Brushes operate completely submerged in water.

STANDARD EQUIPMENT: Includes 2 center brushes, 4 side brushes, water inlet with valve, motor and switch—complete and ready for installation.

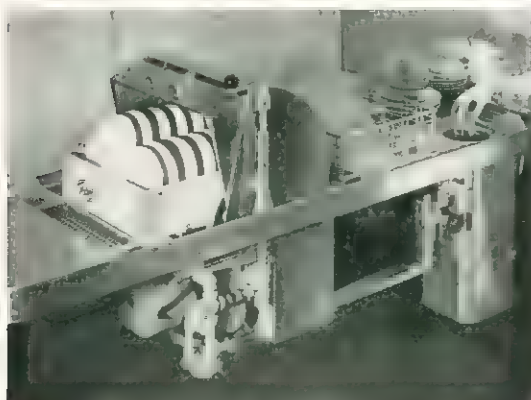


Illustration above shows Model BWS-1 being used in combination with Model SM-4 dishwashing unit. When used in this manner, the dishwashing machine serves as a rinsing unit for brush-washed glasses in addition to its usual function of washing and rinsing dishes.



Single-unit Brush-type Glasswasher

WITH EXCLUSIVE HOBART AIR-ELIMINATOR

Hobart Brush-type Glasswashing Machines are special purpose units, designed to produce a sparkling cleanliness that will please the most discriminating person. The single-unit Model BWS-1 provides the opportunity to install an up-to-the-minute glasswashing operation in the most crowded kitchens, dishwashing pantries and service bars. Occupying a space approximately one foot square, this machine will thoroughly, quickly and efficiently scrub glasses inside and out with a minimum of handling.

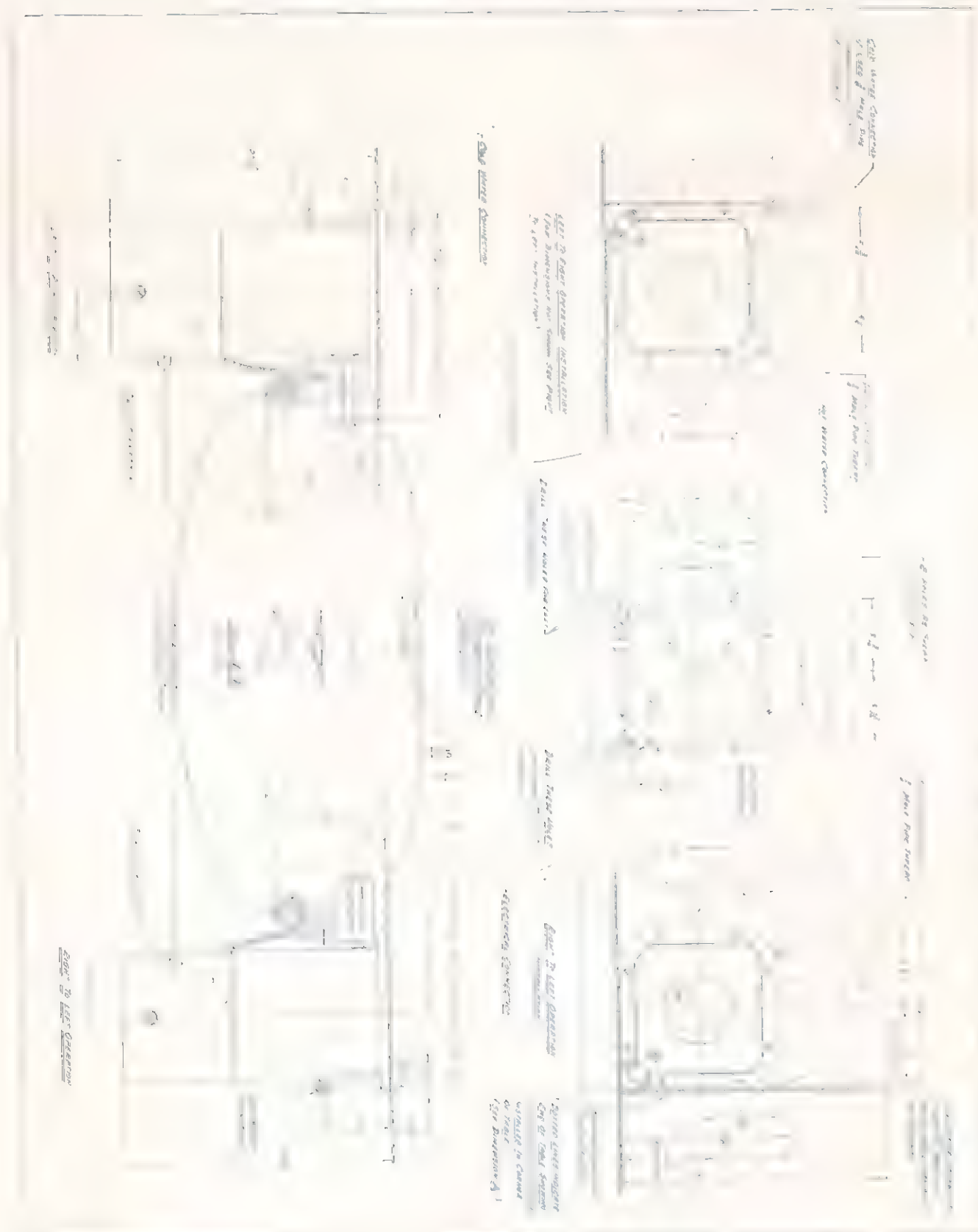
The Model BWS-1 brings to kitchen operators the advantage of brush-type glasswashing at low cost by utilizing the rinsing facilities of existing dishwashing machines. Installed flush in the soiled table (see illustration at left), it is out of the way when not in use—yet conveniently located for glasswashing operations. Glasses are brush-washed and placed in regular glass racks for final fresh-water rinsing in the dishwashing machine. The flexibility of such an arrangement makes it possible to adapt it to the requirements of the individual installation. The glasses may be brushed and rinsed after each use, or washed and rinsed in the dishwashing unit during the rush hours and brushed once a day to remove any accumulated water marks.

(Line Drawing of this Machine on Reverse Side)

3-1-48

THE HOBART MANUFACTURING CO., TROY, OHIO

DETAILS and CONNECTIONS MODEL BWS-1



Net Weight—120 lbs.
Approximate Shipping Weight—188 lbs.

HOBART

MODEL BW-3 GLASSWASHER

Specifications

DESIGN: Revolving brush-type glasswasher with dip type rinse. Wash compartment at front of machine equipped with two revolving brush units. Rear compartment comprising rinse tank and scrap tank with removable strainer.

Construction (Internal weld):

1. Stainless steel—Tank, side panels, top rim, and cover for wash compartment constructed of 16-gauge highly polished stainless steel.
2. Galvanized iron—Tank and side panels constructed of 14-gauge galvanized iron. Cover for wash compartment constructed of polished stainless steel.

Motor and driving parts fully enclosed with removable panels on all four sides. Legs equipped with adjustable feet for leveling machine.

WASH: Glasses are slipped in revolving brush units where they are thoroughly scrubbed inside and out by combined action of brushes and forced circulation of water.

AIR ELIMINATOR: Revolving brush units are constructed with arrangement which draws out pocketed air from inside of glass and sets up forced circulation of water so that water flows inside of glasses during brushing.

BRUSHES: Both center and side brushes made of a combination of bristles especially designed for this equipment, with metal backs. Readily removable for cleaning—two extra center brushes and four extra side brushes furnished as standard equipment—providing for alternating use which materially increases the life of the brushes.

RINSE: Dip-rinse tank equipped with separate drain control and overflow into strainer tank.

FILL AND OVERFLOW: Swinging type double faucets for proper mixing of hot and cold water for filling wash and rinse tanks and for replenishing either or both tanks as desired.

DRAIN: Drain outlets for wash, rinse and strainer compartments are separately controlled but connected to one common outlet. Drain openings equipped with protecting strainers.

MOTOR AND SWITCH: Operated by $\frac{1}{4}$ h. p. Hobart-built, grease packed, ball bearing, drip-proof motor, rigidly mounted. Approved motor switch conveniently mounted with protecting guard.



Compact Brush-Type Glasswasher . . .

WITH EXCLUSIVE HOBART AIR-ELIMINATOR

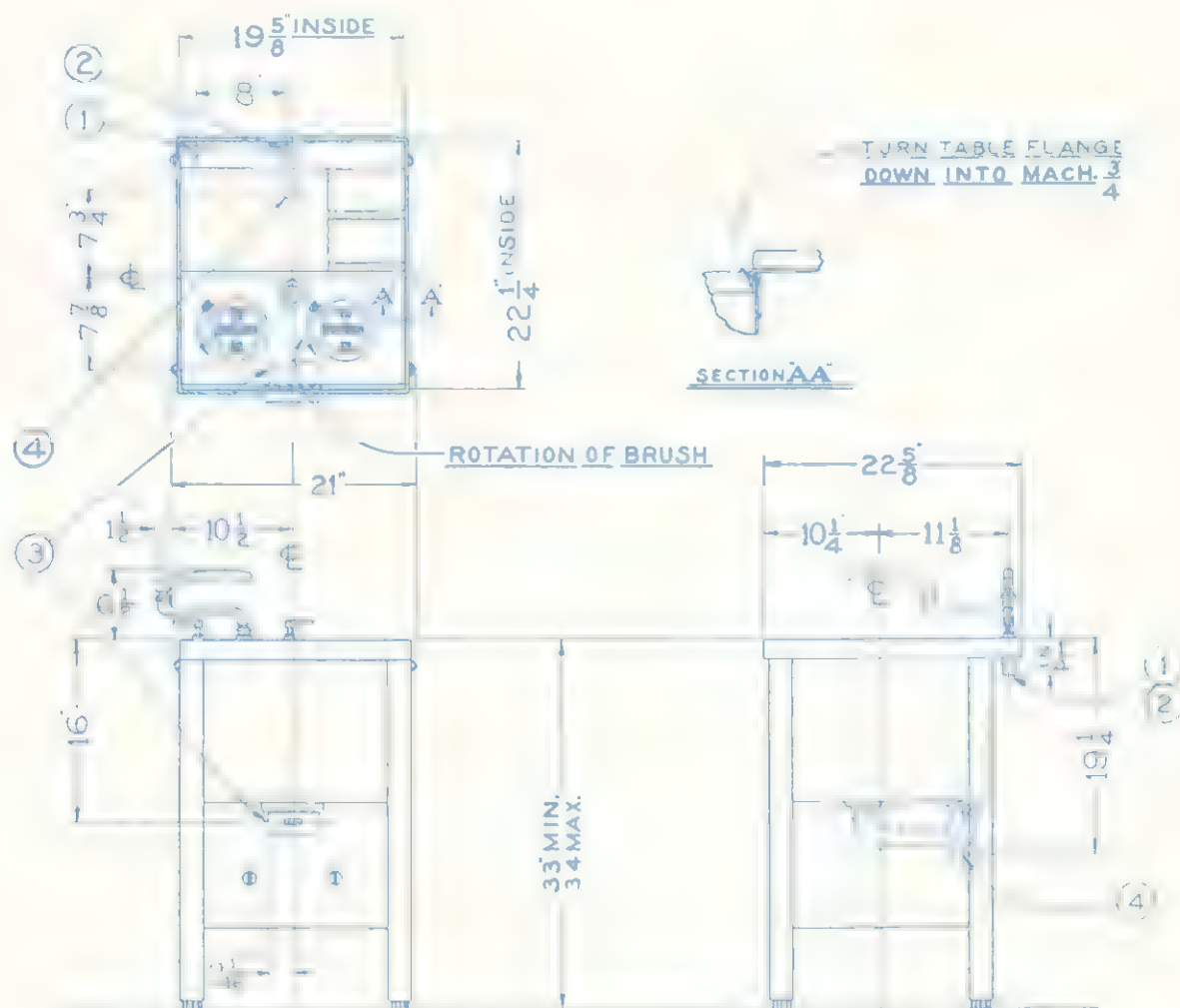
The Model BW-3 provides the opportunity of installing an up-to-the-minute glasswashing department in the most crowded kitchens, dishwashing pantries or service bars.

Occupying a space less than two feet square, this machine will quickly scrub and rinse hundreds of glasses with a minimum of handling—and produce a sparkling appearance that greatly enhances the table setting.

As the glasses are brought to the machine, they are emptied into the strainer tank in the rear and then slipped into the revolving brush units. The air is drawn from the inside of the glass and a swirling stream of water set up in its place while the special brushes quickly scrub and cleanse every surface. After a quick rinse, they are again ready for use—as clear as a crystal.

The Hobart Brush-type Glasswasher is a special purpose unit especially recommended for installations where unfavorable water conditions would otherwise make it difficult to obtain the sparkling appearance desired.

DETAILS and CONNECTIONS MODEL BW-3



1	HOT WATER CONNECTION— $\frac{1}{2}"$ FEMALE THREAD
2	COLD WATER CONNECTION— $\frac{1}{2}"$ FEMALE THREAD
3	ELECTRICAL BOX CONNECTION— $\frac{7}{8}"$ DIA. KNOCKOUT
4	DRAIN CONNECTION— $1\frac{1}{4}"$ FEMALE THREAD.

R-22494

DIMENSIONS: Length at table height $21"$. Overall width $23"$. Working Level $33"$. Shipping weight 300 pounds.

HOBART

MODEL BW-9 GLASSWASHER

Specifications

DESIGN: Complete, high-capacity, brush-type Glasswasher with spray-type rinse. Wash compartment equipped with two revolving brush units. Strainer compartment equipped with utility tank and removable strainer pans. Rinse compartment fitted with sliding top which serves as cover and convenient work board.

Construction (Internal weld):

1. Stainless steel—Tanks, side panels, sliding top, wash compartment cover and top rim constructed of 16-gauge high-polished stainless steel.
2. Galvanized iron—Tanks and side panels constructed of 14-gauge galvanized iron. Sliding top and wash compartment cover of machine constructed of 16-gauge polished stainless steel.

Motor and driving parts fully enclosed on all four sides with removable panels. Legs equipped with adjustable feet for leveling machine.

WASH: Glasses are slipped in the revolving brush units where they are thoroughly scrubbed inside and out by combined action of brushes and forced circulation of water.

AIR ELIMINATOR: Revolving brush units are constructed with arrangement which draws out pocketed air from inside of glasses and sets up forced circulation of water so that water flows inside of glasses during brushing.

BRUSHES: Both center and side brushes made of a combination of bristles especially designed for this equipment, with metal backs. Readily removable for cleaning—two extra center brushes and four extra side brushes furnished as standard equipment—providing for alternating use which materially increases the life of the brushes.

RINSE: Rinse compartment provides for rinsing each glass with fresh water. With the revolving rinse arm a rack full of glasses can be thoroughly rinsed in a few seconds time. Externally controlled by self-closing rapid-action valve equipped with renewable alloy seat.

FILL AND OVERFLOW: Swinging type double faucets for proper mixing of hot and cold water for filling and replenishing wash and utility tanks.

DRAIN: Drain outlet for wash compartment is separately controlled but connected to one common outlet and is equipped with protecting strainers.

MOTOR AND SWITCH: Operated by $\frac{1}{4}$ H. P. Hobart-built, grease packed, ball bearing, drip-proof motor, rigidly mounted. Approved motor switch conveniently mounted with protecting guard.

EQUIPMENT: Two 16" x 16" wire glass racks.



Brush-Type Glasswasher

WITH EXCLUSIVE HOBART AIR-ELIMINATOR

No part of the table service can be more attractive and inviting than clean, sparkling glassware—and no tableware requires more care in handling and washing.

With the Hobart Brush-type Glasswasher, food, finger prints, lip marks, water spots, and other common substances are quickly and completely removed with a minimum of effort on the part of the operator.

As the glasses are brought from the point of service, they are first emptied in the convenient strainer tank and then slipped into the revolving brush units. Here they are thoroughly scrubbed both inside and out under a constant circulation of water by means of the Hobart patented *air-eliminator*.

The glasses are then placed in a rack on the sliding work top. When this rack is filled, the cover is pulled over to the left and the rack placed in the rinse tank. The operator then moves the rinse lever to thoroughly and effectively rinse the entire rack of glasses with fresh hot water.

While this rack of glasses drains in the rinse compartment, the operator is brush washing another rack of glasses.

Technical drawing of a turntable assembly. The drawing includes a top view and a side view. The top view shows a rectangular base with a central circular turntable. Dimensions are provided for the base and the turntable. A legend at the bottom right lists the connections for the turntable flange.

TURN TABLE FLANGE
DOWN 1/2" DIA. 1/4"

1. HOT WATER CONNECTION — 1/2" FEMALE THREAD.
2. COLD WATER CONNECTION — 1/2" FEMALE THREAD.
3. ELECTRICAL BOX CONNECTION — 7/8" DIA. KNOCKOUT.
4. DRAIN CONNECTION — 1 1/4" FEMALE THREAD.
5. RINSE CONNECTION — 1/2" FEMALE THREAD.

R 22495

(Standard left-to-right machine illustrated. Right-to-left connections 1, 2, 3 and 4 are exactly reverse, but con-

HOBART

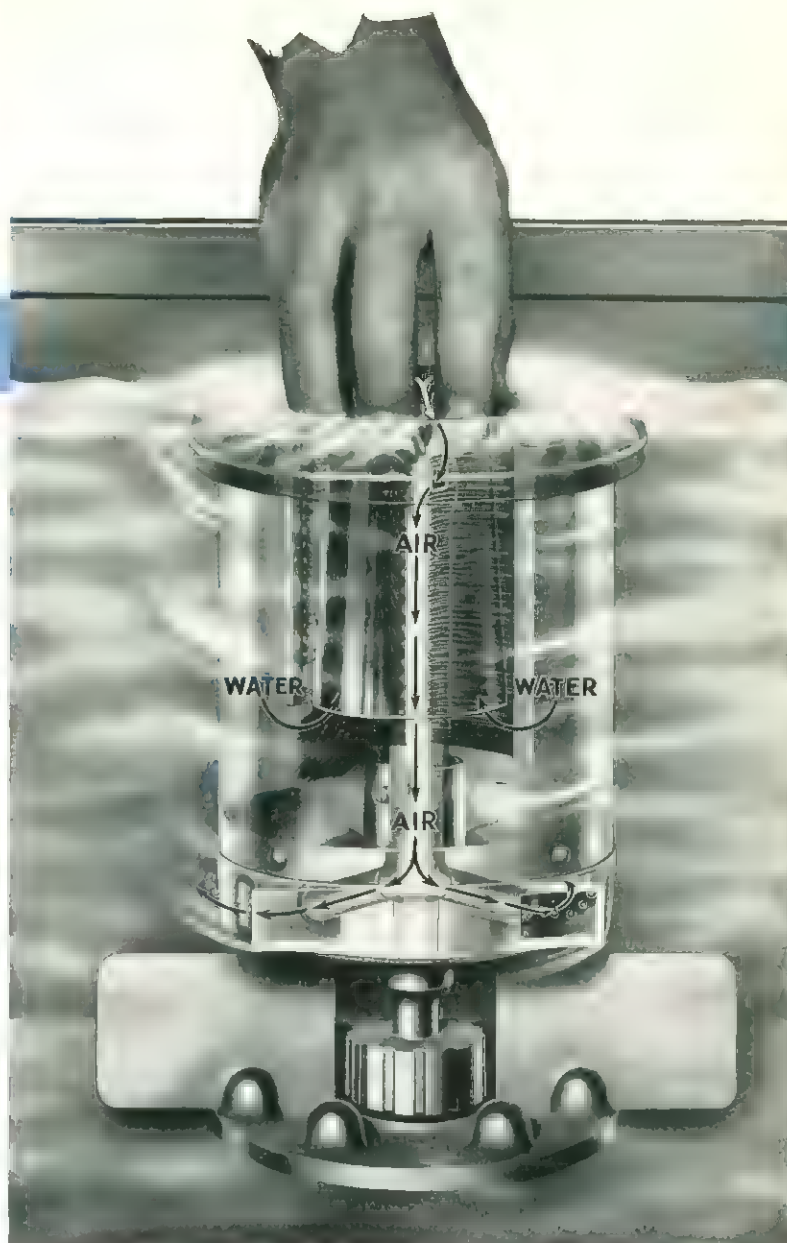
BRUSH-TYPE GLASSWASHERS

Brush-type glasswashers provide the necessary friction to quickly remove food substances, finger prints, lip marks and water spots, and provide a number of advantages, especially for installations involving unfavorable water conditions.

To the recognized advantages of brush-type glasswashers, Hobart has added the *Air-Eliminator* . . . an outstanding principle that not only increases the efficiency of the equipment, but also assures that clean, sparkling appearance which is the delight of discriminating kitchen managers.

To fully appreciate the *Air-Eliminator* principle, make this simple experiment. Invert an empty glass in a pan of water. Note that no matter how far down the glass is pushed, the water is held out by the entrapped air.

On Hobart Brush-type Glasswashers, the tip of the center brush is constantly operating in water because the exclusive *Air-Eliminator* draws the air out of the glass and sets up a forced circulation of water in its place. The wash water is forced up inside the glass (as indicated by the arrows), swirls at the top and is drawn out through the hollow stem of the center brush. In addition to speeding up the washing process, this forced circulation of water carries off all food substances.



Brush Unit Rotates Counter-clockwise

Brush-type Glasswashers WITH THE EXCLUSIVE *Air Eliminator*

Holding a glass up to bright light is the most severe test of the effectiveness of any washing method. Glasses washed on a Hobart Brush-type Glasswasher will have a crystal-clear, sparkling appearance which advertises cleanliness and invites patronage.

KITCHENAID

DIVISION OF THE HOBART
MANUFACTURING COMPANY, TROY, OHIO

SPECIFICATIONS: MODEL A-9

STANDARD EQUIPMENT—Unit finished in white baked enamel with graduated receiving glass. Ready to attach to electrical outlet.

GLASS CONTAINER—For storage of coffee bean supply. Shows at all times amount on hand. Holds $1\frac{1}{4}$ pounds of bean coffee.

GRIND REGULATOR—Finished in black baked enamel . . . Simple turn enables user to select one of 16 grinds, according to personal taste . . . and for any method of making.

GRADUATED RECEIVING GLASS—Accurately measures coffee as ground . . . more convenient than measuring by spoon from can or bag. Assures same strength of coffee every time.

DIMENSIONS—Height 13", base diameter 5", weight 6 lbs. Shipping weight 8 lbs.

CONSTRUCTION—Zinc die casting. Chrome alloy grinding burrs.

MOTOR—1.6 amperes Universal type for AC or DC current. Motor bearings self-lubricating.



Model A-9 Coffee Mill

ELECTRIC HOUSEHOLD COFFEE MILL

The flavor of coffee—the real reason why it is America's favorite beverage—is supplied by small beads of oil (caffeol), sealed in the bean. This oil is highly evaporative and begins to escape the moment the bean is broken. To preserve this flavor, keep it protected within the coffee bean until you are ready to enjoy it. Fresh grinding, just before using, will save the full delicious flavor for the cup, producing a finer, more flavorful beverage than you ever dreamed coffee could be.

The KitchenAid Household Coffee Mill is by far the most convenient of all home coffee grinding appliances. With a mere flip of the switch, freshly ground coffee pours from the chute into the convenient graduated measuring glass. The regulator enables you to control the grade of grind—and

for best results, set it exactly right for your type of coffee maker.

The housewife who takes particular pride in the food she serves, will never risk her reputation by serving a cup of coffee that does not measure up to the rest of the meal . . . if she uses a Kitchen-Aid Household Coffee Mill. Freshly ground coffee, as produced by this convenient household mill, means rich, full-bodied flavor in every cup—the perfect climax to every meal.

The hostess who is particular about this important detail, will naturally be attracted by the Model A-9 with chromium finish and black adjusting ring. It is only slightly higher in price than the standard model.

KITCHENAID

DIVISION OF THE HOBART
MANUFACTURING COMPANY, TROY, OHIO

SPECIFICATIONS: MODEL A-10

STANDARD EQUIPMENT—Complete unit finished in white baked enamel, with graduated receiving glass. Ready to attach to electrical outlet.

TRANSPARENT CONTAINER—Shows, at all times, the bean coffee supply on hand. Holds $1\frac{1}{4}$ lbs. of bean coffee.

GRIND REGULATOR—Can be easily set for any one of 17 grinds. Markings for REGULAR, PERCOLATOR, DRIP and VACUUM POT.

GRADUATED RECEIVING GLASS—Accurately measures coffee as ground . . . more convenient than measuring by spoon from can or bag. (Any other type container may be used when grinding larger quantities.)

DIMENSIONS—Height 13", base diameter 5", weight 7 lbs. Shipping weight $8\frac{1}{2}$ lbs.

CONSTRUCTION—Zinc die casting. Chrome alloy grinding burrs.

MOTOR—1.6 amperes universal type for AC or DC current. Motor bearings self-lubricating.



Model A-10 Coffee Mill

ELECTRIC HOUSEHOLD COFFEE MILL

The Model A-10 KitchenAid Coffee Mill is ideally suited for either small commercial and institutional kitchens or household use. It will quickly pay for itself in savings resulting from the purchase of whole bean coffee, and from reductions in the quantity of ground coffee needed for full flavor and aroma.

Fresh grinding, as provided by the Model A-10 Mill, means that maximum coffee flavor is captured for the cup. This delicious flavor depends upon small beads of oil, which evaporate very rapidly when exposed to air. Thus, the sooner coffee is used after it is ground the better its flavor will be,

since there is only a slight chance for these flavor-laden oils to escape.

The better cup of coffee produced through fresh grinding on the Model A-10 Coffee Mill means added enjoyment in the home and increased business and good will for the commercial kitchen.

The chrome Model A-10 is, of course, the premier example of shining beauty in the KitchenAid Coffee Mill line. Harmonizing with and brightening even the most modern of kitchens, its appearance and performance will prove a source of pride to the commercial operator, institutional manager, chef or housewife.

KITCHENAID

DIVISION OF THE HOBART
MANUFACTURING COMPANY, TROY, OHIO

SPECIFICATIONS: MODEL 3-B

MOTOR—Universal type. Capable of developing $\frac{1}{8}$ H. P. on heavy loads. Bearings lubricated for life of machine.

POWER APPLICATION—Direct through steel or bakelite gears.

SPEEDS—Ten definite speeds (and intermediate speeds), controlled by electrical governor, assuring full motor power at all times.

PLANETARY BEATER ACTION—Beater travels around bowl in one direction, while turning on its own axis in opposite direction.

ATTACHMENT HUB—Power for driving different attachments supplied through attachment hub on front of transmission case. No extra power adapter necessary.

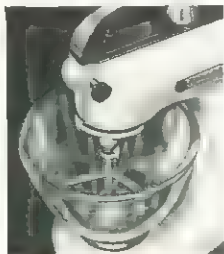
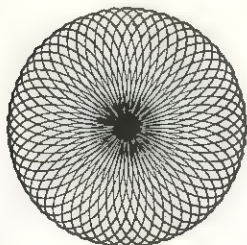
CONSTRUCTION—Zinc die casting, finished in white baked enamel, bright metal parts either chrome plated or stainless steel.

STANDARD EQUIPMENT—One 3-qt., clear-vision, heat-resisting, stationary glass bowl (which screws rigidly into base in one-quarter turn), all-purpose beater for mixing, beating, whipping and making pastry, and juice extractor of glass and plastic. See reverse side of page for attachments.

DIMENSIONS—Height $13\frac{3}{4}$ ", Base $7\frac{1}{2}$ " x $12\frac{3}{8}$ ", Weight 18 lbs., Shipping weight, complete with juicer, 24 lbs.

PLANETARY ACTION

... exclusive on KitchenAid Mixers, eliminates the necessity of turning the bowl, and assures far superior results. The beater or whip is carried around stationary bowl, while beater turns, on its own axis, in the opposite direction. Diagram below describes path of beater. Note complete coverage.



MODEL 3-B STANDARD ASSEMBLY

COMPLETE WITH JUICER

Only KitchenAid, in the popular-priced Model 3-B Mixer, places these outstanding advantages within reach of every home:

Full, exclusive "Planetary Action," assuring thorough coverage of the stationary bowl; positive control, and full, constant, quiet power on all speeds; simplified front-vision "Speed Guide;" built-in Power Unit, for easy operation of every attachment; arm-level juice extractor.

Every housewife will appreciate the many conveniences KitchenAid affords: the full-vision, heat-resisting glass bowl; the self-scraping beater action that eliminates continual watching of bowl contents; the bowl design, allowing for perfect handling of as little as a single egg white or a bowlful of stiff cookie dough; the smooth, lustrous, easily cleaned surface of the entire unit.

Model 3-B Attachments



OIL DROPPER
No. OD

Attaches above bowl for mixing mayonnaise and for adding liquid to cake batters, syrup to boiled icings, etc.



CHOPPER SET
No. FC

Chops or cuts meats, raw or cooked. Also nuts, raisins, dates, etc., for salads, candies, cake fillers or toppings. No mashing.



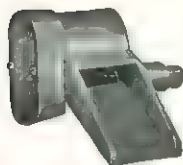
COLANDER AND SIEVE
No. 3B-CS

Makes pie filler, apple, cranberry and other sauces. Removes skins and seeds from fruit . . . fibre from vegetables for purees and soups.



ICE CREAM FREEZER
3B-CF

Freezes delicious ice cream, ices, sherbets, etc., without hand cranking. Capacity 2 quarts. Attaches directly to Mixer, as shown. Freezing time about 15 minutes.



PEA SHELLER
No. PS

Rubber rollers quickly remove peas from pod . . . the peas roll back into pan and empty pods are discharged from the rollers.



JUICE EXTRACTOR
No. JE

Crystal glass bowl and white plastic reamer. Simple to operate under low cupboard and easy to clean. Quickly and thoroughly extracts the juice of all citrus fruits. Strains seeds and fibre but retains pulp.



ALL-PURPOSE BEATER
No. 3B-AB

For mixing, beating, whipping and making pastry. Action of beater "scrapes down" sides of bowl, assures perfect blending of all ingredients.



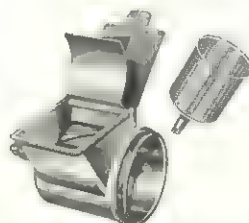
MIXING BOWL
No. 3B-GB

3-qt. capacity, full-vision, heat-resisting glass bowl, beautifully striped. Screws rigidly to base of machine, yet easily removed in $\frac{1}{4}$ turn. Shape of bowl allows handling very small quantities of material.



KNIFE SHARPENER
No. KS

No more dull kitchen knives. Apply knife to this attachment and quickly give it a keen, sharp cutting edge. Cone on front sharpens scissors.



ROTOR VEGETABLE SLICER
No. VR

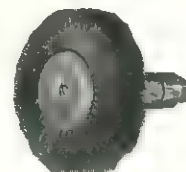
Slices potatoes, carrots and other vegetables . . . as well as firm fruits. Slicer plate is set for best thickness for most operations. Also accommodates Rotary Shredder and Grater Plate for cole slaw, grating cheese, etc.

Vegetable Slicer No. VD may also be used on Model 3B.



CAN OPENER
No. CO

Quickly opens cans without spilling. Opener holds can in vertical position. Cutting edge is rolled down, making it practically impossible to injure hand.



SILVER BUFFER
No. BU

No more scrubbing and rubbing. Silver harmlessly polished with black mane hair brush, same type as used by jewelers.

WIDE RANGE OF KITCHEN DUTIES

In checking over the many practical Attachments, shown here, you will see how KitchenAid can be adapted to the regular round of food preparation—making it a matter of minutes instead of hours!

All of them operate on the attachment hub . . . no extra "power unit" necessary.



KITCHENAID

DIVISION OF THE HOBART
MANUFACTURING COMPANY, TROY, OHIO

SPECIFICATIONS: MODEL K4-B

MOTOR—Universal type. Ultimate Power $\frac{1}{8}$ H. P. Mixer should not be used on current varying more than 10% from voltage specified on name plate. Motor bearings are self-lubricating and require no further attention under normal use as a household machine.

POWER APPLICATION—Direct through *steel-cut* gears.

SPEEDS—Ten definite speeds (and intermediate speeds), controlled by electrical governor, assuring full motor power at all times.

BEATER ACTION—Full planetary. Beater travels around bowl in one direction, while turning on its own axis in opposite direction.

ATTACHMENT HUB—Power for driving different attachments supplied through attachment hub on front of transmission case. Speed of hub controlled by speed change lever. No power adapter necessary.

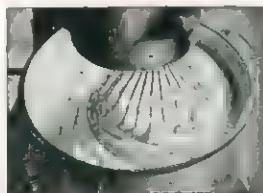
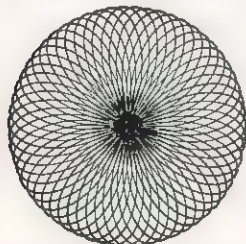
CONSTRUCTION—Zinc die castings. Baked-on White Enamel.

STANDARD EQUIPMENT—One 4-qt. Tinned Steel Mixing Bowl, one Wire Loop Whip, one combination Flat Beater—Pastry Knife. See reverse side of page for attachments.

DIMENSIONS—Height 14". Base 8" x 14". Weight 24 lbs. Shipping Weight 31 lbs.

PLANETARY ACTION

"Planetary action," exclusive on KitchenAid Mixers, eliminates the necessity of turning the bowl, and assures far superior results . . . The beater or whip is carried around stationary bowl, while beater turns, on its own axis, in the opposite direction. Diagram describes path of beater. Note complete coverage.



MODEL K4-B

HOUSEHOLD FOOD MIXER

PATENT OFFICE

JUL 26 1947

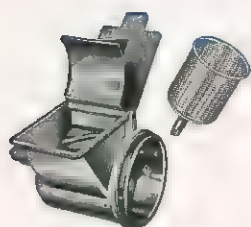
DESIGN DIVISION

KitchenAid is distinguished from all ordinary food mixers by the **COMPLETENESS** of its performance. It assumes a hundred-and-one different, exacting tasks at the snap of a switch. In mixing, beating, kneading or whipping (from as little as one egg white to bread dough or fruit cake) its swift, thorough, Exclusive Planetary Action produces superior food results.

A KitchenAid has the **POWER** to sail through the heavy tasks as well as the light, easy ones. Its unmatched "skill" in food preparation improves menus almost unbelievably. For small family or large . . . for simple or elaborate preparations . . . the utility of KitchenAid is as broad as the need may be.

Model K4-B with 4-quart bowl, incorporates capacity in keeping with the ample power its sturdy motor affords.

Model K4-B Attachments



ROTOR VEGETABLE SLICER
No. VR

Slices potatoes, carrots and other vegetables . . . as well as firm fruits. Slicer plate is set for best thickness for most operations. Also accommodates Rotary Shredder and Grater Plate for cole slaw, grating cheese, etc.



OIL DROPPER
No. OD

Attaches above bowl for mixing mayonnaise and for adding liquid to cake batters, syrup to boiled icings, etc.



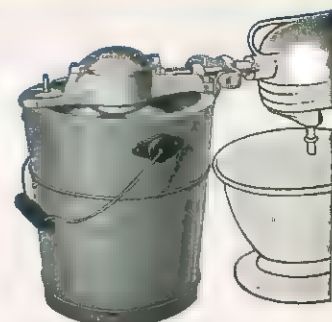
FOOD CHOPPER SET
No. FC

Chops or cuts meats, raw or cooked. Also nuts, raisins, dates, etc., for salads, candies, cake fillers or toppings. No mashing.



COLANDER AND SIEVE
No. K4-B-CS

Makes pie filler, apple, cranberry and other sauces. Removes skins and seeds from fruit . . . fibre from vegetables for purees and soups.



ICE CREAM FREEZER
No. K4-B-CF

Freezes delicious ice cream, ices, sherbets, etc., without hand cranking. Capacity 2 quarts. Attaches directly to Mixer, as shown. Freezing time about 15 minutes.



PEA SHELLER
No. PS

Rubber rollers quickly remove peas from pod . . . the peas roll back into pan and empty pods are discharged from the rollers.



FRUIT JUICE EXTRACTOR
No. JE

Quickly and thoroughly extracts the juice of all citrous fruits. Seeds, fibre and pulp are thoroughly strained.



WIRE WHIP
No. K4-B-WW

A cluster of wires for whipping or lightly beating cream, mayonnaise, eggs, meringues, icings, Angel Food and Sponge Cakes.



COMBINATION FLAT BEATER AND PASTRY KNIFE
No. K4-B-B

Beats batters for butter and egg cakes; mashes potatoes, mixes meat loaf, creams cheese, beats fudge, etc.



DOUGH HOOK
No. K4-B-DH

Mixes and kneads doughs on all kinds for breads, rolls, etc. Thoroughly blends ingredients, which means superior flavor and lightness.



***VEGETABLE SLICER**
No. VD

Slices potatoes, carrots, cabbage, cucumbers and other vegetables . . . and all firm fruits. Knives are instantly adjustable.



***SHREDDER PLATES**
Nos. VF and VC

Coarse plate shreds firm, non-fibrous vegetables; prepares "shoestring" or "strawstack" potatoes. Fine plate is used as grater for cheese, chocolate, coconut, etc.



***ICE CHIPPING PLATE**
No. VI

This plate is used for chipping ice for the Ice Cream Freezer, for chilling drinks, salads, fruits, etc. The ice is chipped to small pieces of uniform size.



CAN OPENER
No. CO

Quickly opens cans without spilling. Opener holds can in vertical position. Cutting edge is rolled down, making it practically impossible to injure hand.



KNIFE SHARPENER
No. KS

No more dull kitchen knives. Apply knife to this attachment and quickly give it a keen, sharp cutting edge. Cone on front sharpens scissors.



SILVER BUFFER
No. BU

No more scrubbing and rubbing. Silver harmlessly polished with black mane hair brush, same type as used by jewelers.

*The Ice Chipping and Shredder Plates operate in the Vegetable Slicer Housing and are interchangeable with the Slicer Plate.

WIDE RANGE OF KITCHEN DUTIES

In checking over the many practical Attachments, shown here, you will see how KitchenAid can be adapted to the regular round of food preparation—making it a matter of minutes instead of hours!

All of them operate on the attachment hub . . . no extra "power unit" necessary.



KITCHENAID

REG. U.S. PAT. OFF.

KITCHENAID DIVISION
THE HOBART MANUFACTURING COMPANY
TROY, OHIO

SPECIFICATIONS: MODEL K5-A

MOTOR—Universal Type. Capable of developing $\frac{1}{2}$ H. P. on heavy loads. Mixer should not be used on current varying more than 10% from voltage specified on name plate. Motor bearings are self-lubricating and require no further attention under normal use as a household machine.

POWER APPLICATION—Direct through *steel-cut* gears.

SPEEDS—Ten definite speeds (and intermediate speeds), controlled by electrical governor, assuring full motor power at all times.

BEATER ACTION—Full planetary. Beater travels around bowl in one direction, while turning on its own axis in opposite direction.

ATTACHMENT HUB—Power for driving different attachments supplied through attachment hub on front of transmission case. Speed of hub controlled by speed change lever. No power adapter necessary.

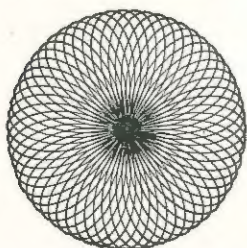
CONSTRUCTION—Zinc die castings. Baked-on white enamel.

STANDARD EQUIPMENT—One 5-qt. tinned steel Mixing Bowl, one Wire Loop Whip, one combination Flat Beater—Pastry Knife. See reverse side of page for attachments.

DIMENSIONS—Height 17". Base 11" x 12". Weight 29 lbs. Shipping Weight approximately 37 lbs.

PLANETARY ACTION

"Planetary action," exclusive on KitchenAid Mixers, eliminates the necessity of turning the bowl, assuring far superior results . . . The beater or whip is carried around stationary bowl, while beater turns, on its own axis, in the opposite direction. Diagram describes path of beater. Note complete coverage.



MODEL K5-A HOUSEHOLD FOOD MIXER

Larger Family Size

KitchenAid, the electrical food preparer for the home, is distinguished from all ordinary "mixers" by the completeness of its performance. It assumes countless kitchen tasks at the snap of a switch. Exclusive *Planetary Action* produces superior food results in mixing, blending, beating, kneading or whipping from as little as one egg white to bread dough or fruit cake.

The Model K5-A has been specially designed to serve the requirements of the large family, either on the farm or in the metropolitan home. Its capacity and power assure the completion of the heavy tasks. With unmatched skill, KitchenAid features offer consistent fidelity to recipes in both large and small quantities.

The attachments shown on the reverse side will chop meat, slice vegetables, shell peas, puree vegetables, make ice cream, produce fruit juice, open cans, sharpen knives and buff silver.

Model K5-A Attachments



MIXING BOWL
No. K5-A-TB

This seamless Mixing Bowl is pressed from sheet steel, and is heavily tinned. The bottom is indented so the Bowl will stand on the table and also handle small quantities of food, if desired. Mixing takes place in rounded bottom portion. Sides are extended to prevent splashing. Easy to clean.



COMBINATION FLAT BEATER AND PASTRY KNIFE
K5-A-B

Beats batters for butter and egg cakes; mashes potatoes, mixes meat loaf, beats fudge, cuts shortening into flour for pastry dough, etc.



WIRE WHIP
K5-A-WW

A cluster of wires for whipping or lightly beating cream, mayonnaise, eggs, meringues, icings. Angel Food and Sponge Cakes.



DOUGH HOOK
K5-A-DH

Mixes and kneads doughs of all kinds for breads, rolls, etc. Thoroughly blends ingredients, which means superior flavor and lightness.



POURING CHUTE
No. K5-A-PC

Used in connection with Vegetable Slicer, Ice Chipper and Shredder Plates to carry materials into Bowl below. Also clamps to Bowl for convenience in adding flour, sugar and other ingredients when making cake, rolls, muffins, waffle or cookie batters.



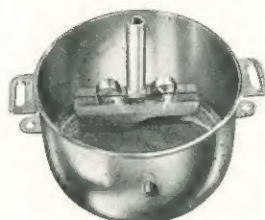
ICE OR HOT WATER JACKET
K5-A-WJ

Filled with cold water or chipped ice, this jacket is used to cool the Bowl in heating candy, whipping cream, blending mayonnaise, etc.—with boiling water for marshmallow icings, mashed potatoes, etc. Used as receptacle under Colander, Sieve and Roller Set.



SPLASH COVER
No. K5-A-SC

This is another KitchenAid refinement. The Splash Cover fits both the Mixing Bowl and the Colander, Sieve and Roller Set. Used to prevent splashing when Beater, Whip, or Rollers are in action and the mixture has a tendency to splash.



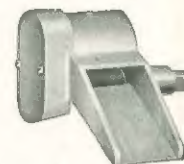
COLANDER AND SIEVE
No. K5-A-CS

Makes pie filler, apple, cranberry and other sauces. Removes skins and seeds from fruit... fiber from vegetables for purees and soup. Removable bottom of colander easily cleaned.



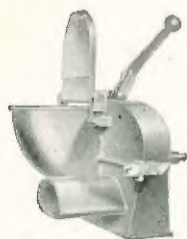
FOOD CHOPPER SET
No. FC

Chops or cuts meats, raw or cooked... also nuts, raisins, dates, etc., for salads, candies, cake fillers or toppings. No mashing.



PEA SHELLER
No. PS

Rubber rollers quickly remove peas from pod... the peas roll back into pan and empty pods are discharged from the rollers.



***VEGETABLE SLICER**
No. VD

Slices potatoes, carrots, cabbage, cucumbers and other vegetables... and all firm fruits. Knives are instantly adjustable.



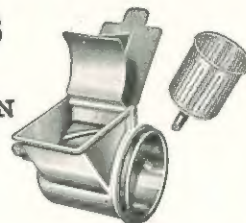
***SHREDDER PLATES**
No. VF and VC

Coarse plate shreds firm, non-fibrous vegetables; prepares "shoestring" or "straw-stack" potatoes. Fine plate is used as grater for cheese, chocolate, cocoanut, etc.



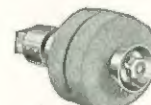
***ICE CHIPPING PLATE**
No. VI

This plate is used for chipping ice for the Ice Cream Freezer, for chilling drinks, salads, fruits, etc. The ice is chipped to small pieces of uniform size.



ROTOR VEGETABLE SLICER
No. VR

Slices potatoes, carrots and other vegetables... as well as firm fruits. Slicer plate is set for best thickness for most operations. Also accommodates Rotary Shredder and Grater Plate for cole slaw, grating cheese, etc.



KNIFE SHARPENER
No. KS

No more dull kitchen knives. Apply knife to this attachment and quickly give it a keen, sharp cutting edge. Cone on front sharpens scissors.



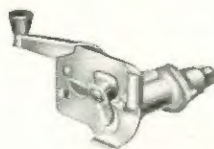
FRUIT JUICE EXTRACTOR
No. JE

Quickly and thoroughly extracts the juice of all citrus fruits. Seeds, fiber and pulp are thoroughly strained.



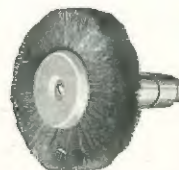
OIL DROPPER
No. OD

Attach oil dropper container for mixing mayonnaise and for adding liquid to cake batters, syrup to boiled icings, etc.



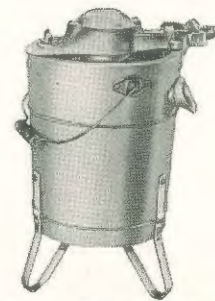
CAN OPENER
No. CO

Quickly opens cans without spilling. Opener holds can in vertical position. Cutting edge is rolled down, making it practically impossible to injure hand.



SILVER BUFFER
No. BU

No more scrubbing and rubbing. Silver harmlessly polished with black mane hair brush, same type as used by jewelers.



ICE CREAM FREEZER
No. K5-A-CF

Freezes delicious ice cream, ices, sherbets, etc., without hand cranking. Capacity 2 quarts. Attaches directly to Mixer. Freezing time about 15 minutes.

JUL 26 1948

DESIGN DIVISION

* The Ice Chipping and Shredder Plates operate in the Vegetable Slicer Housing and are interchangeable with the Slicer Plate.

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